

BISCUITS (4/7)

- Natural flavours -



EXPRESSIONS AROMATIQUES

yours flavourly

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BISCUITS

- Natural flavours -

INGREDIENTS & SUPPLIERS

Spray dried glucose glucodry 385

UNIVAR / AU PEROU

APPLICATION RECIPE

880938	Sugar	160.0 g
882478	Spray dried Glucose	70.4 g
880934	Flour	480.0 g
880935	Baking powder	4.0 g
330261	Salt	2.0 g
880946	Margarine	150.0 g
880939	Sunflower oil	47.0 g
	Water	86.6 g
	Flavour	QS



OPERATIVE INSTRUCTIONS

- 1) In a large mixing bowl, combine powder ingredients: flour, sugar, glucose, baking powder and salt.
- 2) Add the margarine and sunflower oil.
- 3) Add some water to obtain a dough. Add the flavour and knead the dough (preferably with your hands).
- 4) Turn dough onto floured surface and cut out biscuits with a cutter.
- 5) Bake until biscuits are light gold on top, 7 minutes at 200°C.

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NATURAL FLAVOURS

1/ Yuzu

LN 07466/5 – Natural Citrus flavour
Recommended dosage: 2 g/kg



2/ Coconut + Lime

LN 06896/5 – Coconut flavour or natural flavour
Recommended dosage: 2.3 g/kg
+
LN 02652 – Natural Lime flavour
Recommended dosage: 1 g/kg



3/ Honey + Chestnut

LN 14621 – Honey flavour or natural flavour
Recommended dosage: 0.5 g/kg
+
LN 08325/2 – Chestnut flavour or natural flavour
Recommended dosage: 2.5 g/kg



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NATURAL FLAVOURS

4/ Orange blossom

LN 02738 – Orange blossom flavour or natural flavour
Recommended dosage: 3.2 g/kg



5/ Raspberry + Chili pepper

LN 06233/7 – Raspberry flavour or natural flavour
Recommended dosage: 2.6 g/kg
+
LN 02780/4 – Natural Chili pepper flavour
Recommended dosage: 0.3 g/kg

