



forrester wood & co. ltd.

flavourings :: colours :: essential oils

FARM BUTTER FLAVOURING B30

A new breakthrough has been achieved in Butter flavour. The flavouring constituents of pure Butter have been identified. Some of these are present in minute proportions and give Butter its unique flavour.

After identifying these constituents they have been blended together to produce our Farm Butter B30. The use of this flavour together with a neutral fat gives to the finished product a true Butter flavour comparable with the natural product.

FLOUR CONFECTIONERY

By using B30 at 0.45% w/w (225g per 50 kg) of neutral fat in the mix, the finished goods have the true Butter flavour and aroma which is so appetising in scones, sponges, slab cakes, gateaux, buns etc.

SYNTHETIC CREAM

Excellent when used in synthetic cream at the rate of 0.23% w/w (115g per 50 kg). We have a concentrated form of Butter Flavour-Concentrate B14 which is for use in Margarine manufacture. Use at 0.015% w/w Margarine mix to give a true Butter flavour.

ICE CREAM

Produces that creamy butter flavour in Ice Cream when used at 160 ml to 500 litres of Ice Cream mix. Will enhance a Dairy or Cornish Ice Cream mix when used at 80 ml to 500 litres.

CARAMEL & TOFFEE

Imparts a mouth watering buttery flavour to Caramel and Toffee production. Suggest using at 0.17% w/w (85g per 50kg).

BISCUITS

Gives biscuits a distinctive and appealing creamy butter flavour when used at 0.23% w/w (2.3kg per tonne). B14 at 0.023% w/w (230g per tonne).

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