Creative Enzymes®

Wattle seed extract

Cat. No. EXTL-002

Lot. No. (See product label)

Introduction

Description	Wattleseed Extract is a highly versatile and nutritious flavouring for sauces, creme brulee, ice cream, pavlova, crumbs or as a coffee substitute.

Product Information

Form	Lyophilized powder
Activity	10:1

Storage and Shipping Information

Storage	2 years under well storage situation and stored away from direct sun light