Creative Enzymes®

Mul berry Flavor

Cat. No. EXTZ-577

Lot. No. (See product label)

Introduction

Description	Food flavors are additives formulated by carefully blending natural, nature-identical, and synthetic flavorings to mimic the aroma of natural foods. They are suitable for use in beverages, biscuits, pastries, frozen foods, candy, seasonings, dairy products, canned goods, and alcoholic beverages. Mulberry flavor has a rich mulberry aroma.

Product Information

Form	Liquid, powder, microcapsule, slurry, etc