



APITO FLAVOURING PASTE — LEMON

OVERVIEW

A lemon flavoured, yellow coloured paste for cakes, sponges and icings, part of the Apito Flavouring Paste range. Use approximately 30g of Apito Lemon Flavouring Paste for each 1kg of icing, cream or batters.

USAGE

Use approximately 30g of Apito Lemon Flavouring Past for each 1kg icings, cream or cake batter.

INGREDIENTS

Water, Propylene Glycol (1520), Lemon Oil, Vegetable Gums (413, 415), Colour (102), Preservative (202)

PACKAGING

| Code | Size | Type | Palletisation |
|--------|--------|--------|---------------|
| 431002 | 4.5 KG | Bottle | |
| 431003 | 1 KG | Bottle | |

NUTRITIONAL INFORMATION

| Type | Value |
|-----------------------|--------|
| Energy (kJ) | 361.00 |
| Protein (g) | 0.00 |
| Fat- Total g | 0.00 |
| Fat - Saturated g | 0.00 |
| Carbohydrate (g) | 20.50 |
| Carbohydrate-Sugars g | 0.00 |
| Dietary Fibre g | 0.30 |
| Sodium mg | 19.00 |

ADDITIONAL INFORMATION

Product Information:

Soft paste form.

Easily disperses in icings, creams and cake batters.

True lemon colour and flavour.

Ready to use straight from the container.



STORAGE

Store below 25°C in clean,
dry conditions and protected
from direct sunlight.



SHELF LIFE

365 days



TYPE

Bottle



ALLERGENS

Contains: no added allergens
May be present due to shared
equipment: sulphites



CATEGORY

Flavouring Pastes, Essences & Colours



FINISHED PRODUCT

Cake, Fillings, Icings, Sponge