



LEMON PASTE

OVERVIEW

Lemon Paste is concentrated flavouring paste in liquid form for use in all types of confectionery – cake & sponge batter, fondant & filling creams.

USAGE

0.2% to 0.4% by weight of cake batter, fondant and filling creams.

INGREDIENTS

Water, Propylene Glycol, Lemon Oil, Thickener (E415), Preservative (E202), Colour E100, Natural Colours

PACKAGING

Code	Size	Type	Palletisation
431200	0.9 kg	Bottle	12 x 0.9 kg per box. 40 boxes per pallet

NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	10.00
Fat (of which)	0.00
Saturates	0.00
Monounsaturates	0.00
Polyunsaturates	0.00
Carbohydrate (g)	1.00
of which saccharides	0.00
Protein (g)	0.00
Sodium (g)	0.00
Salt (g)	0.03
Propylene Glycol	11.98



STORAGE

Cool and dark conditions (Max 15C)



SHELF LIFE

365 days



TYPE

Liquid



CATEGORY

Icings, Coverings & Fillings, Ice Cream Products, Confectionery Mixes, Ice Cream Products, Cake & Sponge Products, Confectionery Glazes



FINISHED PRODUCT

Cake, Ice Cream