



ORANGE PASTE

OVERVIEW

Orange 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, Natural Orange Flavouring, Thickener (E415), Preservative (E202), Colours (E100 and E120), Natural Colours

PACKAGING

Code	Size	Type	Palletisation
472901	0.9 kg	Bottle	12 x 0.9 kg per box. 40 boxes per pallet

NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	65.00
Fat (of which)	7.00
Saturates	0.00
Carbohydrate (g)	0.00
of which saccharides	0.00
Protein (g)	0.00
Sodium (g)	0.00
Salt (g)	0.02



STORAGE

Cool and dark conditions (Max 15C)



SHELF LIFE

365 days



TYPE

Liquid



CATEGORY

Cake & Sponge Products, Pastes



FINISHED PRODUCT

Cake, Dessert, Ice Cream