

CAPSOSPRAY® Natural Flavours

Natural Flavours	Description	Dosage (in %)					Art
		Bakery	Lozens	ge Instanti	protein RTD Instant	Water RTD*	Code Bar ⁵
Apple, Natural Flavour Type Apple	A crispy green garden apple highlight- ing peely aspects as well as sour and sweet fruitiness	0.45%	1.10%		0.05%		P0670723
Banana, Natural Flavour Type Banana	Character of a ripe banana, sweet with a hint of creaminess	0.35%	0.90%	0.15%	0.04%	0.90%	P0670719
Hazelnut-Chocolate, Natural Flavour Type Hazelnut-Chocolate	Chocolaty creamy hazelnut supported by precious vanilla	0.45%	1.00%	0.25%	0.08%	1.10%	P0670776
Lemon, Natural Flavour Type Lemon	Sweet, citric type lemon, slightly peely	0.45%	0.70%	0.06%	0.02%	1.00%	P0605897
Lemon, Natural Flavour Type Lemon	Very lemon with dry nuances and fresh lime and peel	0.35%	0.90%	0.20%	0.06%	1.00%	P0660249
Lime, Natural Flavour Type Lime	Characteristic sour-juicy lime profile with natural sweet peely notes	0.30%	0.90%	0.20%	0.05%	0.90%	P0670729
Orange, Natural Orange Flavour	Juicy mandarine-orange with a nuance of acid and peel	0.35%	1.00%	0.11%	0.03%	1.00%	P0606137
Passion Fruit, Natural Flavour Type Passion Fruit	Natural juiciness of sun-ripened passionfruit with well-balanced notes reminiscent of citrus	0.35%	1.30%	0.30%	0.10%	0.95%	P0670721
Peppermint, Natural Peppermint Flavour	Preppy-peppy natural peppermint flavour	0.40%	0.90%	0.15%	0.05%	0.90%	P0124198
Vanilla, Natural Bourbon Vanilla Flavour (Organic)	Creamy, sweet vanilla, made of organic certified vanilla beans	0.40%		0.20%	0.10%	1.50%	P0607217

^{*} RDT = ready to drink. The stated dosage refers to the ready-to-drink end product.

The benefits of CAPSOSPRAY® spray dried flavours: Spray drying is a method of producing a powder from a liquid by rapidly drying with a hot gas. FREY&LAU's CAPSOSPRAY® spray dried flavours are characterised by an excellent quality: High intensity, sophisticated sensory profiles, vegan status as well as a long shelf-life of 36 months. Due to its sophisticated production process please check the current available stock before ordering.



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