

Heat-Resistant **EMULCO**



We created the **Emulco** series back in 1978 and it's still our most popular range of flavours till today.



Heat-resistant and rounded flavours that are perfect for use in applications that involve heat up to 220°C, such as bakery and confectionery products.



Our Emulco series uses technology that incorporates a higher quantity of natural ingredients (i.e. achieve higher amounts of milk powder in a milk emulco flavour). Upon heating, the flavour finishes in the product; giving a strong, clean and rounded flavour. Finally when combining this with flavour precursor, this contributes to its superior heat-resistance attribute.



Flavours Profile

Chocolate	Dark, Milky, Malty, Caramellic, Nutty
Coffee	Cappucino, Mocha, Espresso, Roasted, Smoky
Coconut	Creamy, Toasted, Oily, Nutty, Sweet
Milk	Creamy, Condensed, Fresh, Milky
Orange	Peely, Sweet, Juicy, Pulpy
Butterscotch	Sweet, Buttery, Creamy, Caramellic
Mango	Juicy, Peely, Ripe, Pulpy, Green
Strawberry	Fruity, Jammy, Sweet, Ripe, Green
Coconut Pandan	Green, Sweet, Creamy, Fresh, Fragrant
Butter	Creamy, Milky, Buttery, Fruity, Oily

HEAT STABILITY

Flavour retention after heated application



FLAVOUR STRENGTH

A little goes a long way = cost savings



PROVEN / LAB TESTED

In-house R&D trialed and tested product



WIDE VARIETY

Choose from an extensive range of flavour profiles

