



AROPRO – INDUSTRIAL FLAVOURS

OVERVIEW

Aropro is a concentrated flavour range from Aromatic recommended for bakeries with large-scale productions. Compared with the original flavours, the Aropro range is ten times more concentrated with a dosage of 1-3 g/kg. Its concentration makes it very economical to use.

The flavours are oil or ethanol based, are entirely liquid and uncoloured. It is also bake and freeze/thaw stable and distributes quickly and evenly. It gives an excellent result independent of the application's fat and water content.

This assortment is for the flavouring of a wide range of cakes, flour confectionery products, fillings, jellies and creams. Available in the flavours almond, arrack, apple, banana, butter, hazelnut, natural citrus oil, natural orange oil, pistachio, raspberry, rum, strawberry and vanilla.

- **AROPRO NATURAL ORANGE OIL**
- **AROPRO NATURAL CITRUS OIL**
- **AROPRO BUTTER**
- **AROPRO BUTTER PF**
- **AROPRO VANILLA**
- **AROPRO RASPBERRY**
- **AROPRO STRAWBERRY**

USAGE

1-2 g/kg on total weight.

PACKAGING

Code	Size	Type	Palletisation
01	4 kg	Plastic can	
02	20 kg	Plastic can	
03	950 kg	Tank	



STORAGE

Cool conditions 10-18 °C. Avoid direct sunlight.



SHELF LIFE

730 days



TYPE

Liquid



CATEGORY

Flavours, Industrial ingredients



FINISHED PRODUCT

Confectionery, Dessert, Soft cakes



BRANDS

Aromatic



FUNCTION

Flavouring