

# Margarine and Yellow Fats

APPLICATION

**Featuring: DairyChem Natural Dairy Flavors**

## BENEFITS

- Natural
- Cost Effective
- Consistency
- Wide Range of Flavors

## SUMMARY

DairyChem offers a wide range of natural dairy flavors for use in margarines and yellow fats. In cooperation with Maja Foods in Copenhagen, Denmark, we have selected and demonstrated the following flavorings and their usage levels in the different yellow fat applications.

DairyChem and Maja Foods invites you to contact us for a flavor consultation. We will recommend the flavors that are best for your project, and provide samples for testing.



## YELLOW FAT APPLICATIONS

LFS – Low Fat Spread - 40 % fat

TFST – Trans Free Soft Table - 80 % fat

Table – Table Margarine - 80% fat

TFS – Trans Free Shortening - 100% fat

PPM – Puff Pastry Margarine - 80% fat

Cake / Cream Margarine - 80% fat

## USAGE RATES

Flavouring	Soluble in	Profile	Recommended to be used in following application in dosage %					
			LFS 40%	TFST 80%	Table 80%	TFS 100%	PPM 80%	Cake/cream 80%
Butter Milk Flavour 7M15	water	mild fresh, round butter milk	0.05					
Cream Flavour 7M14	water	strong fresh cream basic flavor	0.04					
Cream Flavour 7M12	water	medium cream notes, creamy top note		0.75				
Butter Milk Flavour 7M18	water	mild fresh, strong, round butter milk		0,02				
Butter Milk Flavour 7M20	water	mild fresh, fermented, round butter milk			0.05			
Cream Flavour 7M14	water	strong fresh cream basic flavor			0.03			
Butter Flavour 7M16	oil	top note of butter, distinct butter flavour				0.04		
Butter Flavour 7M17	water	fresh, round butter flavour				0.04		
Butter Flavour 7M17	water	fresh, round butter flavour					0.04	
Butter Flavour 7M13	water	butter flavor with both base and top notes					0.04	
Cream Flavour 7M11	water	mild cream note						0.04
Butter Flavour 7M13	water	butter flavor with both base and top notes						0.04