LIPOAROMA PORCINE MUSHROOM

Food

General features

APPEARANCE: deep-yellow liquid (oil).
SOLUBILITY: good in oil.
SPECIFIC WEIGHT: 0.92 kg/l
LIMITATIONS: no limitation to Reg. 1334/2008, Annex 3, 4, 5.
LABELLING: natural flavor (Reg. 1334/2008, art.14, 15, 16 and next amendments).
GMOs: product does not contain GMOs or substances produced by GMOs.

Composition

COMPOSITION AROMATIC PART: flavoring substances, natural aromatic preparation - Reg. 1334/2008, Art. 3.
OTHER INGREDIENTS: extra virgin olive oil (80%), olive oil.

Dosage

0.8%-3%.
There are no dosage limitations.

How to use

Disperse the lipoaroma directly into the mass to be treated and homogenize the mass. Always start from the maximum recommended dosage (3%), mix and let stand 3 hours. Dilute with oil until desired flavoring is obtained.

Packaging and storage

0.500 kg bottle.
Store the product in a cool, dry place.
It is recommended to use the product 18 months before packing.

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