

# Vanilla Flavour



Vanilla flavour is the top classic flavour used in food & drinks industries. It is widely used in both synthetic and natural form.

Vanilla flavour has a wide range of functional benefits for foods application. They provide a full range of vanilla aroma and taste, enhance product's mouthfeel, round up overall taste and also masking some undesirable note.

**CA FLAVOR** offers a comprehensive range of vanilla flavour for various food application from bakery, beverage, dairy and confectionery, savoury application.

Besides, our vanilla flavours are available in natural, natural identical and artificial form.

## CA Flavor's Vanilla Flavours:

Vanilla flavour

- Sweet Vanilla profile
- Creamy Vanilla profile
- Buttery Vanilla profile
- Fresh Pandan profile

Vanilla Milk Flavour  
(Available in liquid/ paste/ oil/ powder form)



## Application:

### Bakery:

Bread, buns, cake, muffins, donut, pastry, biscuits, cookies, fillings, jam, paste.

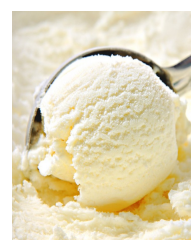
### Beverage:

Ready to drink, milk shake, premix drink: coffee 3 in 1, milk tea, syrup

### Dairy & confectionery:

Milk, ice cream, candy, pudding, instant dessert, chocolate

Others : Savory, Nuts



Please don't hesitate to contact us by email or call the number as below.  
We will be happy to assist you with any information or sample needed.

## CA Flavor Sdn Bhd

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*Food flavor solutions provider  
that work for your business...*