

Milk Flavour



Milk flavour has been long used for their unique milky aroma and taste in wide range of foods.

Milk flavour has beneficial functions including providing milk characteristic, compensating for the loss of flavour during the processing and storage of foods, and providing cost effectiveness on the end product.

CA FLAVOR offers a comprehensive range of milk flavours to our valuable customers from different countries.

These comprehensive offerings make it desirable in various food application be it bakery, dairy, beverage, confectionery and chocolate.

CA Flavor's Milk Flavours:

Condensed milk flavour
Milk flavour

- Creamy milk profile
- Evaporated milk type profile
- Sweet milk profile
- Sour milk profile

Eggs and Milk flavour

Whole milk flavour

(Available in liquid/ paste/ oil/ powder form)



Application:

Bakery:

Cake, muffins, biscuits and cookies, fillings, toppings

NB: Some biscuits manufacturers used milk flavours to mask the raw flour note.



Beverage:

Ready to drink beverage, milk based beverage, powdered beverage/ premix drink, syrup

Dairy & confectionery:

Milk, ice cream, yogurt, hard candy, soft candy, pudding, instant dessert



*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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that work for your business...*