

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.

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

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.*

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that work for your business...*