

AAL3219

LICORICE

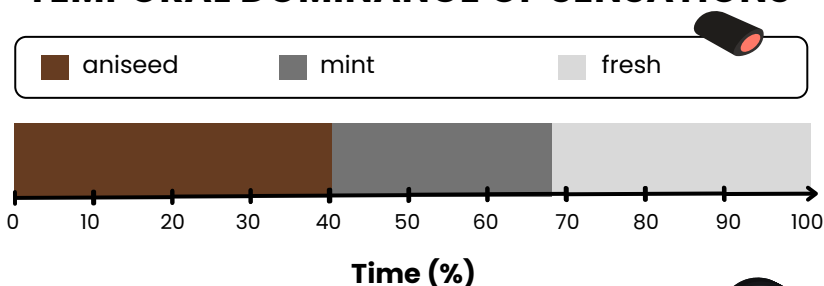
Natural flavour



PROFILE

Both **sweet** and slightly **bitter**, this flavour is reminiscent of aniseed, with **herbaceous** and **minty** nuances. In confectionery, licorice is used to create **black candies**, popular in Northern Europe and Scandinavia. It also flavors drinks, such as *Pastis* or some *Black Sambuca* variety.

TEMPORAL DOMINANCE OF SENSATIONS



NATURAL FLAVOUR

FREE FROM: ADDITIVE, ALLERGEN, DIACETYL, GLUTEN, GMO & SUGAR

KOSHER CERTIFIED
VEGAN & AUSTRALIAN-MADE
ORGANIC COMPLIANCE

CARRIER: ETHANOL
WATER SOLUBLE

LIQUID IN 8KG DRUM
BB: 12 MONTHS

DOSAGE IN YOUR PRODUCT

- 0.1 % Beverages
- 0.2 % Protein & smoothie
- 0.3 % Desserts (dairy & vegan)
- 0.4 % Ice cream, toppings, cordial
- 0.5 % Bakery, bar, cereals & treats

PRICE BREAKS

PO	\$/kg
8 kg	\$68.00
16 kg	\$58.00
32 kg	\$48.00
96 kg	\$40.80
200 kg	\$38.40
400 kg	\$36.00
1000 kg	\$33.60

From **low MOQ** to best value on **volumes**

Free shipping to Australian metro areas for orders over **\$1,250**

Manufactured in Sydney
5-day lead time (+transit)