

# AAP0821 PEPPERBERRY NATURAL FLAVOUR

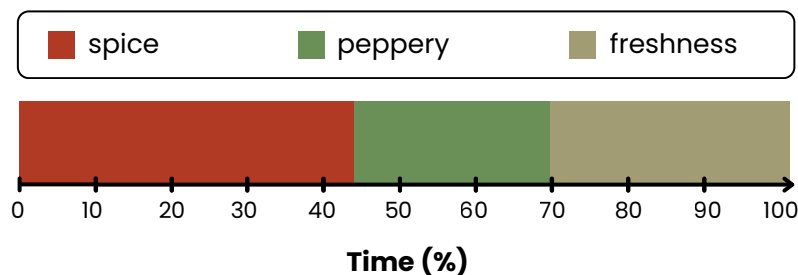


**AUSTRALIAN  
NATIVE**

## PROFILE

Pepperberry flavour, also called **mountain pepper** and originally from **Tasmania** (*Tasmania lanceolata*), delivers a bright, **peppery, aromatic spice** with a hint of **freshness**. It brings a vibrant, distinctly Australian character to your creations.

## TEMPORAL DOMINANCE OF SENSATIONS



### **NATURAL FLAVOUR**

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

KOSHER & ORGANIC COMPLIANT  
VEGAN & AUSTRALIAN-MADE

CARRIER: ETHANOL  
WATER SOLUBLE

LIQUID IN 8KG DRUM  
BEST BEFORE: 18 MONTHS

## DOSAGE IN YOUR PRODUCT

- 0.1% Drink, juice
- 0.2% Shake, milk & yoghurt
- 0.3% Ice cream, sauce, topping
- 0.4% Bakery, pastry, bars, cereal
- 0.5% Confectionery, liquor, syrup

## PRICE BREAKS

| PO              | A\$/kg         |
|-----------------|----------------|
| <b>MOQ</b> 8 kg | \$68.00        |
| 16 kg           | \$58.00        |
| <b>32 kg</b>    | <b>\$48.00</b> |
| 96 kg           | \$40.80        |
| 200 kg          | \$38.40        |
| 400 kg          | \$36.00        |
| <b>1 T</b>      | <b>\$33.60</b> |

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

**DAP shipping fees per PO**  
Metro **AUS**: A\$100 flat  
**NZ & regional AUS**: A\$100 + A\$5/kg