

AMQ9722 QUANDONG NATURAL FLAVOUR



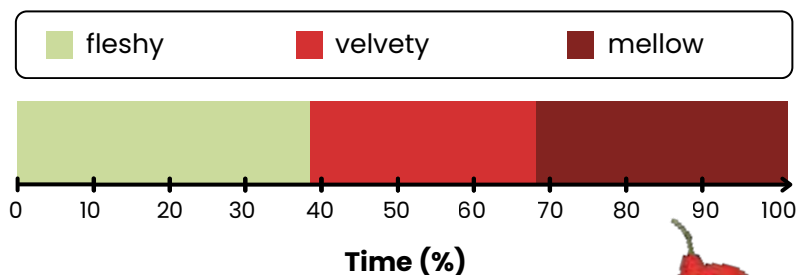
AUSTRALIAN NATIVE



PROFILE

Quandong flavour, also known as **native peach** or **desert peach**, is often described as a mix of **juicy** peach, **apricot**, and **rhubarb**. It offers a **sharp**, vibrant acidity with a gentle sweetness, making it perfect for jams, sauces, pies, and desserts.

TEMPORAL DOMINANCE OF SENSATIONS



NATURAL FLAVOUR

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



KOSHER & HALAL COMPLIANT
VEGAN & AUSTRALIAN-MADE



CARRIER: MPG
WATER SOLUBLE & HEAT STABLE



LIQUID IN 10KG DRUM
BEST BEFORE: 24 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
MOQ 10 kg	\$58.00
20 kg	\$48.00
40 kg	\$38.00
100 kg	\$32.30
200 kg	\$30.40
400 kg	\$28.50
1 T	\$26.60



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