



Amoretti - Artisan Natural Flavors - Blood orange
226 g NL-FR-DE-EN

Art. 054.306.2NFDE

<https://www.brouwland.com/en/qr/054.306.2NFDE>

Flavorful, versatile and economical!

Finally, a shelf-stable (even after opening), natural alternative to fresh fruits and purée.

Amoretti Artisan Natural Flavors are a fantastic method for flavoring beer. These concentrated flavoring pastes work also great in wine, ice cream, sorbet, gelato, cakes, pastries, yogurt, and any of your creations. The Artisan flavors are ready-to-use and highly concentrated, therefore little quantity necessary.

Using natural flavor and color, Amoretti Artisans are shelf- and heat stable. They have no preservatives or artificial sweeteners. On top of that, they cut operational costs because there's no freezing, thawing, or reduction required.

Features:

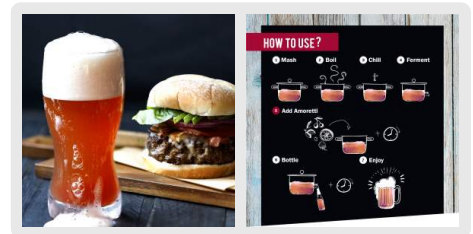
- natural flavor
- natural color
- no preservatives
- shelf-stable; even after opening
- no artificial sweeteners
- easy to use
- consistency in flavor
- always available
- no reduction of beer

Usage level for wort: 0,5-1% by weight; for example: 20 l wort corresponds with an average dose of 115 g.

Blood orange

Our Natural Blood Orange Artisan Flavor not only has the robust flavor of a fresh orange but it also has the sweet, yet tart, citrus flavor notes of an actual blood orange. Use it to give a unique taste to your creations!

Ideal for contributing flavor and aroma to your craft beers to create your ultimate brew. They are also outstanding in smoothies, shaved ice, margaritas, cocktails, protein drinks, liqueur and wine. Easily add exceptional taste and scent to baked goods, pastries, gelato, yogurt, sorbet, ice cream... and more!



Specification

Packing dimensions and weight:

Weight	0.29 kg
Length	7.3 cm
Height	7.8 cm
Width	7.3 cm
EAN code	5420069828073