

Stabilised Menthol Powder



The ultimate menthol solution

Packed with intense flavour, easy to use and cost effective: Stabilised Menthol Powder is the next generation menthol flavouring for chewing gum, confectionery and a wide range of other mentholated products.

The days of having to choose between flavour impact or processing ease for your menthol products are over.

Our next generation product combines the handling benefits normally confined to spray dried products with the intense flavour impact traditionally only obtained with menthol crystals.

Stabilised Menthol Powder is the natural way forward for manufacturers of menthol products.

Made from natural menthol crystals, Stabilised Menthol Powder contains up to 95% menthol. It enables manufacturers to use less product for more flavour and enjoy the cost advantages.

Product Features:

- ↳ Up to 5 times stronger than spray dried equivalents
- ↳ Free-flowing, easy to handle powder
- ↳ Stable in storage – resists recrystallisation or solidification
- ↳ Mean particle size 50 microns
- ↳ Achieves the impact of menthol crystals with the dispersibility of a spray dried powder
- ↳ Substantial cost advantages compared with conventional spray dried powder
- ↳ Compatible with standard powder dosing equipment
- ↳ Manufactured in the UK

For more information on this product or any other products please contact our sales team on:

Tel +44 (0)117 971 2719 **Fax** +44 (0)117 972 0052 **Email** enquiries@tastetech.co.uk **www** www.tastetech.co.uk

TasteTech Ltd Wilverley Industrial Estate 813-815 Bath Road Brislington Bristol BS4 5NL United Kingdom



Product Datasheet: Stabilised Menthol Powder

Delivering high-powered flavour

TasteTech Stabilised Menthol Powder delivers up to 5 times the flavour concentration of conventional spray dried menthol.

The intensity arises from the concentration. Stabilised Menthol Powder is approximately 95% pure menthol compared to a typical spray dried product of around 20% menthol by volume.

In addition, the fine particle size (around 50 microns) ensures a large surface area for flavour release, ensuring high impact.



Delivering ease of handling

TasteTech Stabilised Menthol Powder is a free-flowing powder which can be added directly to your formulations with minimal additional processing.

Until now, manufacturers requiring menthol flavour intensity have chosen to use melted menthol crystals. It is not a perfect solution. The melting will often be an additional processing stage. What is more, hot melt menthol is a volatile liquid with an overpowering smell and a tendency to recrystallise, making handling unpleasant and difficult.

Stabilised Menthol Powder delivers the flavour intensity of the melted crystals but has none of the processing drawbacks.

Delivering versatility in application

TasteTech Stabilised Menthol Powder is well suited to a wide variety of applications.



Originally designed for use in chewing gum applications, it is also proving popular within other markets such as pharmaceutical, oral and personal care. It can be used in place of menthol crystals and spray dried menthol in existing products across these sectors.

At the same time, Stabilised Menthol Powder is enabling product innovations which capitalise on the small particle size and lack of added bulk.

We are always happy to discuss products and applications on a confidential basis, providing assistance and samples wherever required.

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Delivering commitment to the highest quality

Our commitment to quality is absolute.

Stabilised Menthol Powder is processed in our UK factory which operates under stringent European Union food safety regulations. In addition, our operations maintain Grade A status under the BRC global standard for food safety.

Quality is integral to every part of our business. We operate a robust quality management system and are accredited with ISO 9001 and ISO 14001.



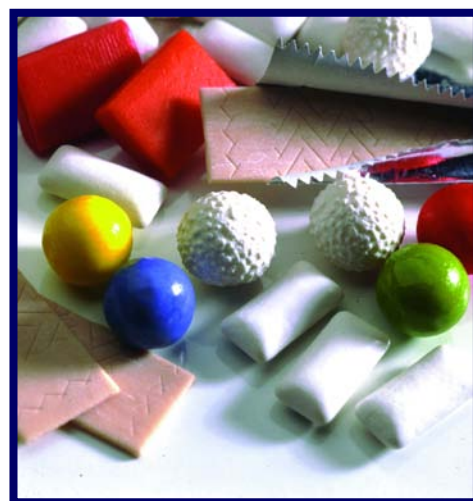
Specialist Technology

Stabilised Menthol Powder is produced from natural menthol crystals using TasteTech encapsulation technology which creates stabilised menthol particles to resist recrystallisation.

We specialise in encapsulation processes designed to help increase the longevity of flavour, sweetness and acidity in chewing gum. The processes also control the release of ingredients and flavouring within a host of other confectionery products.

Applications

- 🌀 **Chewing Gum**
 - Flavour burst coatings
 - Hard mint coatings
 - Long last chew flavour
- 🌀 **Confectionery**
 - Compression and mixing applications
- 🌀 **Pharmaceutical products**
- 🌀 **Oral care**
- 🌀 **Personal care products**



TasteTech: First for flavour

We are a specialist manufacturer of encapsulated food flavourings and ingredients. Founded in 1992, we continue to be a pioneer in the field of microencapsulation using our technology to provide solutions to manufacturers within our principle market areas of chewing gum, confectionery and bakery.

We have a reputation for flexibility, quality and innovation which keeps us at the very forefront of our industry.

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