

## International

**BAKERS SERVICES, INC.** 

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T.M.

## **NATURAL & ARTIFICIAL FLAVOR**

D138

All flavor ingredients contained in this product are approved for use in a regulation of the Food and Drug Administration or are listed as generally recognized as safe on a reliable published Association list. Also contains Non-Flavor Ingredients: Dextrose, Corn Starch, less than 0.1% Turmeric, less than 0.1% Apo Carotenal, Alcohol, "Natural mixed Tocopherols, a natural source of Vitamin E used to protect freshness." "Contains milk." WARNING - This flavor may pose an inhalation hazard if improperly handled. Please contact your workplace safety officer before opening and handling, and READ THE MSDS! Handling of this flavor that results in inhalation of fumes, especially if the flavor is heated, may cause severe adverse health effects.

DIRECTIONS: Sweet Rolls and Coffee Cakes - 10 oz per 100 lbs flour. Danish Pasty - 12 oz per 100 lbs flour. White, Yellow, Chocolate and Pound Cakes - 3 oz per 100 lb batch. Cookies - 3 oz to 4 oz per 100 lb batch. Vanilla Wafers - 5 oz per 100 lb batch. Butter Cream - 4 oz per 100 lb batch. lcings and Glaze - 5 oz per 100 lbs Sugar and Syrup. Streusel - 1 oz per 20 lb batch. Candies - 1 1/2 oz to 2 1/2 oz per 100 lb batch.

Lot BV 1 08/21/2018 Net WT 10Lbs Best if Used By 02/22/2019

