

Flavour it! Colour it! Keep it Moist



PRISAROMA - the complete solution for perfecting desserts



Fuss - free



Easy measuring



Moisture lock technology*



Heat stable up to 220°C



All in one solution

The classic, the indulgent, the festive and more

NOW WITH MORE FLAVOURS



Chocolate Emulco

Creamy, aromatic chocolate profile with notes of milk and nut



Salted Caramel

Decadent, rich toasted brown sugar caramel, notes of sweet cream

NEW



Coffee Emulco

Top notes of roasted coffee bean with hints of creamy milk



Matcha Emulco

Sweet, floral Matcha profile with a touch of umami



Orange Emulco

Navel Orange profile of juicy, fragrant with a tinge of peel and leafy end



Vanilla

Top notes of sweet creamy vanilla bean that slightly resembles marshmallows



Yam Emulco

Nutty and creamy yam with notes of coconut cream



Buttermilk Emulco

Slightly acidic, estery creamy, buttery milk that resembles baked scones



Strawberry

Fruity, juicy, strawberry cake profile

NEW



Milk Emulco

Milk with notes of coconut cream and pleasant sweet sugary profile



Rose Emulco

Floral rose water profile with tinge of creamy end



Pandan Emulco

Green, leafy Pandan note with a hint of coconut at the end

Easy bake dosages

Chiffon Cake
(500g/6inch) 2tsp
1.0% - 2.0 %

Butter Cake
(900g/6inch) 3tsp
1.0% - 2.0 %

Cookies
(500g, 60pcs) 1tsp
1.0% - 2.0 %

Filling/Frosting
(500g) 2tsp
0.5% - 1.0%

Pudding
(500g) 2tsp
0.5% - 1.0%



*Tests reveal moisture levels increased by approx. 20% with use of PRISAROMA in muffin against control and competitor products