EPCimple™ TMP

Sweet tea extract

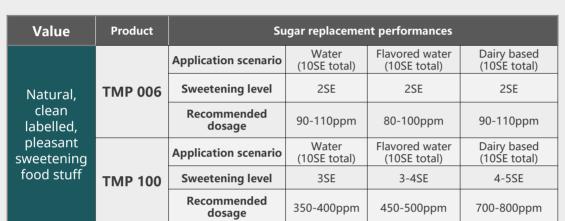
No flavor added, no sweetener added, sweetening with natural food stuff



In dairy products, tea drinks, coffee, chocolate and other products, due to the transparency of flavor ingredients and health concerns about additives, consumers are expecting ingredients to return to nature; for some categories such as fermented milk, regulations do not allow the addition of flavors and additives. Therefore, the industry is eager for more natural and calorie-free sweet ingredients to emerge to meet market demand.



EPCimple™ TMP: Super clean label, sweeten food stuff





- Super clean label with "sweet tea extract" labelled
- Sweetening by 2-3SEV
- Applicable in Dairy based, tea, fruity-flavored beverages
- No-calorie
- Cost-saving by replace expensive monk fruit extract
- *Resource: EPC internal experiment, Panel number: 6



TMP100: Flavor enhancement for tea, dairy beverages, coffee, and chocolate

Value	Product	Flavor enhancing	Recommended dosage
Boosting flavor for dairy, tea, coffee, chocolate beverage.	TMP 006	Improving full-bodied & coating mouthfeel for tea; Enhance tea flavor; Reduce astringency ;	20-40ppm In tea beverage
	TMP 100	Improving full-bodied & coating mouthfeel for dairy based, coffee, chocolate beverage; Enhancing creaminess and milky, coffee flavor	50-60ppm In dairy based, coffee, chocolate beverage



In dairy beverages, coffee and chocolate beverages, enhance the full-bodied mouthfeel, enhance milky flavor and creaminess of dairy beverages, enhance coffee flavor.



Enhance the mouth coating of tea beverage, Enhance tea aroma and characteristic flavor.



