


# Chocolate and Milk Flavors

nutrition, chocolate, dry-powder

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**hassan.sara101** 1 June 2, 2021, 6:43am

Hello,

I am developing a new food product and I need Vanilla and  **Chocolate** flavors in powder form without sugar. I already have them in liquid form, but I need them in powder form. Does anybody have an idea if they exist and their names if so?

Thanks in advance.

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**Roy** 2 June 2, 2021, 6:58am

It exist but often from international flavor companies like IFF, ,( USA) ,Sensient , ( USA) Firmenich, Givaudan) ,( Switzerland, ), Symrise, ( Australia) Mane ( France) Rikken ,Takasago, Hasegawa ( Japan)...

Local flavor companies don't have the means to do powdered flavors ...

2 Likes

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**hassan.sara101** 3 June 2, 2021, 7:00am

Well... Thank you.

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**prashant16m** 4 June 2, 2021, 10:54am

Hi. you can get Powder flavors easily . Let me know what is the product that you want to develop accordingly flavors can be recommended.

You will get flavors in 2 forms - Encapsulated and Dry blends.

These can be used depending on the application.

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**prashant16m** 5 June 2, 2021, 10:59am

Which country are you talking about Mr Roy.? Symrise is from Germany.

In India most of the local flavour houses got Dry Blending facility and yes, Few Indian flavour houses also got Spray Drying facility through which they can produce Powder flavours. Few MNC's are even depending on Local companies for spray drying 😊.

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**Roy** 6 June 2, 2021, 11:22am

prashant16m:

Which country are you talking about Mr Roy.? Symrise is from Germany.

I know the origin of symrise, but I got flavors from their Australian suppliers years back when I was down under more than a decade ago...When I was In southeast Asia I got it from.Singapore ...When I was in Bangalore years back I still request flavor from.Japan .I am hesitant to use Indian made spray dried flavors as I don't find them.as good as made by developed nations , in terms of heat and storage stability, where I often require encapsulated flavors ... But food colors from India are good.

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**hassan.sara101** 7 June 2, 2021, 12:27pm

It's a protein shake. I need sugar-free powder 🍫 **chocolate** and vanilla flavors. If you could please provide me with names or places where I can find them.

Thank you!

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**Roy** 8 June 2, 2021, 10:03pm

From personal experience the best 🍫 **milk** flavor comes from.Rikken and Hasegawa flavors of Japan.They also have an excellent vanilla flavor.You just have to specify the specific profile as there are hundreds if not thousands of variation of both 🍫 **milk** and vanilla flavors from flavor houses. .Givaudan ,symrise , IFF had their own.good versions ,These later companies had good dry flavors as well Find their representatives in your own country so they can give you samples...

The selection of flavors starts by asking a specific flavor profile ∴ For milk, it can be fresh milk, creamy ,condensed milk, etc with specific notes descriptors like lactones,etc.

Vanilla can be bourbon, Madagascar, Tahiti creamy, caramellic notes, etc...

1 Like

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**Kishor** 9 June 3, 2021, 3:30am

Vanilla flavour is named as Ethyl vaniline in crystal or powder form.

🔍 **Chocolate** flavor is nothing but cocoa powder which is getting after separation of cocoa butter from cocoa liquor.

You have to decide the doses as these powders are concentrated.

Fyi please.

1 Like

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**Roy** 10 June 3, 2021, 4:55am

**@Kishor**

FYI ethyl vanillin is a synthetic derivative of vanillin the main flavoring component of vanilla bean which was never found in nature...

Further the flavor of ethyl vanillin is offensive if compared to the complex flavor real vanilla extractive from its natural source...

Vanillin can be also synthesized from lignin.

Regarding 🔍 **chocolate**...

Its true flavoring effect of cacao is in the cocoa powder but in application, it's not enough to use it alone it needs to be enhanced with 🔍 **chocolate** flavor specially in beverages application...

1 Like

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**nanoscientist** 11 June 3, 2021, 10:07am

True,

but naturally obtained vanillin from vanilla pods are quite expensive.

So most in foods could be the ethyl vanillin, because it is also stronger than methyl vanillin and cheaper too.

Cant remember correctly where in our labs, vanillin was attempted to synthesize from isoeugenol or eugenol.

Anyways all these are now easily vetted by big big flavour companies, hence as suggested earlier just discuss with the flavour company and it can be solved immediately.

2 Likes

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**Roy** 12 June 3, 2021, 12:43pm

nanoscientist:

Cant remember correctly where in our labs, vanillin was attempted to synthesize from isoeugenol or eugenol.

Yes, Eugenol and vanillin share basic structural formula for an aromatic structure ( or an having a benzene and methoxy group as base structure) so they are related to vanillin, ,One known synthesis is to isomerize eugenol to isoeugenol( using a catalyst) I then its acetylated( acetic anhydride) to form isoeugenol acetate , which is then oxidized(KMnO<sub>4</sub>) to vanilin acetate, Then acidification( HCl or H<sub>2</sub>SO<sub>4</sub>) of the vanillin acetate will displace the vanillin which is then extracted with solvent, recrystallized , purified until you get vanillin crystals.

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**prashant16m** 13 June 30, 2021, 5:19pm

I like you answer 😊 .unnecessarily people are complicating things here. Question is so simple but everyone trying to impress with their technical expertise here. Their suggestions/ proposals are are not practical for every user/manufacturers.

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**prashant16m** 14 June 30, 2021, 5:24pm

Let me know your base location, where do you want the flavours samples. I can help you with some proposals to try.

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**Idris Patel** 15 January 7, 2023, 7:20pm

Folls, you also need to bear in mind what application the choc and other 🍫 **milk** flavours are going to be used in?

Are the flavours required to be heat stable or is the final application a non heat treated one?

The reason I ask is despite the ultimate form of flavours used its the end application that is most important. You work backwards from this point.

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**TastesNatural** 16 January 17, 2023, 4:19pm

Hi friend,

How is your project going? It's been over year and I hope you're finding success. Any results to update

us with?

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