

FLOURA™ CC EMULSIFIER FOR COFFEE CREAMER

W/O creamer Clean label creamer
 made with
 Floura™ Commercial
 creamer



- ✓ Natural Flour
- ✓ Allergen-Free
- ✓ Whitens Coffee
- ✓ Offers Creamy Taste



Single Ingredient Replacing

- ✗ Sodium Caseinate
- ✗ Carrageenan
- ✗ Mono and Diglycerides
- ✗ Sodium Stearoyl Lactylate

FLOURA™ CC

Flour Emulsifier

A Clean-Label, Better Ingredient

When compared to regular coffee creamers...

Floura™ CC made creamer offers comparable color, creaminess, and taste. However, such creamer does not contain any allergen from dairy, soy, or nuts. It has a simple and clean label.

Floura™ CC flour is an emulsifying and texture enhancing ingredient that replaces sodium caseinate, SSL, mono and diglycerides, xanthan gum, and guar gum, offering you clean and simple-label, allergen-free, non-GMO, and gluten-free products.



Contact us at contact@phytoption.com

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