



## Beverage Applications

Our traditional European caramelized sugars and specialty products can be used to enhance and flavor all types of beverage applications. Our caramelized sugars result from the controlled heat treatment of sucrose and/or other common sugars with water, creating a pure food product used for flavoring and flavor enhancement of foods, while also providing secondary color appeal. Our products range from a lightly browned flavor profile to a dark burnt sugar note and can standardize natural flavor variances while masking undesirable notes.

### *Suggested Uses:*

PRODUCT	EFP CARAMELIZED SUGAR/SPECIALTY PRODUCT	USAGE LEVEL	BENEFITS
TEA	75/180-01 75/260-01 77/085-11, VPI-035-CANE EFP-002 COCONUT VPI-WS100-SS	2.0% - 6.0%	ENHANCES AND ROUNDS OUT FLAVOR, STANDARDIZES COLOR
COFFEE	75/760-02, VPI-015-CANE 75/700K	1.0% - 3.0%	MASKS BITTER NOTES, IMPROVES COLOR AND ADDS A FLAVOR BOOST
COCOA DRINKS	75/700K 77/085-11 75/760-02 FK40K VPI-035-CANE	0.3% - 1.0%	ENHANCES FLAVOR, MOUTHFEEL AND COLOR; INCREASES YIELD AND CONSISTENCY
FLAVORED MILKS	75/760-01 75/760-02 VPI-015-CANE	0.05% - 2.0%	IMPROVES MOUTHFEEL, ENHANCES CREAMINESS, FLAVOR AND COLOR
CIDER	77/085-11 VPI-015-CANE	0.05% - 2.0%	BOOSTS FLAVOR AND COLOR, STANDARDIZES COLOR
NUTRITIONAL BEVERAGES	75/760-01 77/085-11 VPI-015-CANE	0.05% - 2.0%	MASKS BITTER NOTES, IMPROVES MOUTHFEEL AND FLAVOR BOOST
INSTANT DRY MIXES	75/700K VPI-FBDK FK40K EFP-002 COCONUT	0.3% - 1.0%	IMPROVED MOUTHFEEL AND TASTE