



# Bakery Applications

Our traditional European caramelized sugars and specialty products can be used to enhance and flavor all types of Bakery 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 and mask undesirable notes.

## Suggested Uses:

PRODUCT	EFP CARAMELIZED SUGAR/SPECIALTY PRODUCT	USAGE LEVEL	BENEFITS
<b>CHOCOLATE SYRUPS &amp; FROSTINGS</b>	VPI-WS100-SS 75-760-02 VPI-035-CANE 75/700K FK40K	0.5% - 2.0%	BOOSTS CHOCOLATE FLAVOR AND ADDS RICH, CREAMY NOTES
<b>SMEARS, DOUGHS &amp; TOPPINGS</b>	77/085-11 75/180-01 VPI-035-CANE VPI-WS100-SS 75/700K	0.5% -3.0%	ADDS RICHNESS, ROUNDS FLAVOR, INCREASES BUTTER AND MAPLE NOTES
<b>BREADS</b>	75/760-01 75/760-02	BROWN 0.25% - 1.0%	ENHANCES FLAVOR, MOUTHFEEL AND COLOR; INCREASES YIELD AND CONSISTENCY
	VPI-015- CANE	DARK/NUT CAKES 0.75% - 1.5%	
	77/085-11 VPI-035-CANE FK31/FK33	WHITE & BISCUITS 1.0% - 5.0%	
<b>NUTRITION &amp; CEREAL BARS</b>	75/760-02 77/042-01 VPI-035-CANE FK31/FK33/FK40K	0.25% - 1.5%	ENRICHES FLAVOR AND CREAMINESS
<b>CAKES &amp; COOKIES</b>	75/760-01 75/760-02 VPI-015- CANE	CHOCOLATE CAKES & BROWNIES 0.25% – 0.75%	BOOSTS AND ROUNDS BASE FLAVOR AND STANDARDIZES COLOR
	77/042-01 77/085-11 VPI-035-CANE FVPI-WS100-SS FK40K	LIGHT CAKES & BATTERS 0.25% - 3.0%	
	77/085-11 VPI-042-NM VPI-035-CANE FK31 & FK33	COOKIES 0.25% - 5%	