



Products Produced By Ingredient & Flavor Solutions

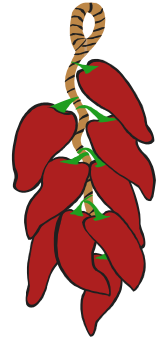
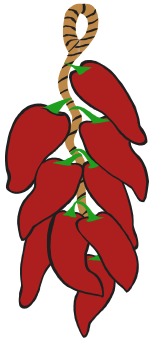


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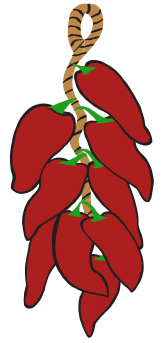
1. Dough Improver-KC 29-1 (Spanish & English)
2. Flavors-For Wraps and Various Breads
3. Multigrain-Regular and Gluten Free
4. Snack Seasonings
5. Flavor Spark- Savory and Sweet flavor for bakery products)
6. Snack Dips- (Call our R&D lab to discuss snack dips to your specification)
Dip Flavors- Queso, Ranch, Onion, Sour Cream, Guacamole, Bean & Cheese
7. Meat Flavors-Beef, Pork, Chicken, Turkey to improve flavor in ground meat, patties, sausage & gravies.



Ingredient & Flavor Solutions

QUALITY • SERVICE • INNOVATION • IN FOOD INGREDIENTS

PRODUCT SPECIFICATION



DOUGH IMPROVER #KC 29-1

DESCRIPTION

A dry blend when added to flour provides and improves product quality through moisture management, gluten enhancement, increased softness and shelf life.

APPLICATION

Should be tested at two levels:

1. 0.5 lbs/100 lbs flour-add additional 2.66 lbs of water
2. 0.75 lbs/100 lbs flour-add additional 4.0 lbs of water

The advantages of using Dough Improver are:

1. Increases absorption, yield, and profit.
2. Improves machinability.
3. Increases dough tolerance.
4. Improves roll ability, softness and shelf life.
5. Improves tolerance in frozen dough.
6. Improves food service tortillas-Burritos 10-14 inch
7. Can reduce plate pressure and ram pressure on divider rounder

INGREDIENTS

Soy Blend (Soy Fiber, Soy Protein, Soy Lecithin) Xanthan Gum, Enzymes

STORAGE

Dough Improver KC 29-1 should be stored in clean, dry facilities with a temperature range not to exceed 40 F to 85 F. Avoid extreme heat or cold for a shelf life of six month (180 days).

PACKAGING

Dough Improver KC 29-1 is available in 40 lb Kraft bags.

KOSHER-PARVE

INGREDIENT & FLAVOR SOLUTIONS

1614 IH 35 NORTH
NEW BRAUNFELS, TX. 78130



***Producto
probado
para
ahorrar
dinero!!!***



Mejorador de masa KC 29-1 es un super ablandador y agente humedecedor cual permite a la masa para pan moldiarse para hidratarla mas eficientemente. Como resultado tu obtendras un mayor product a un costo reducido. Nomás adiere a tu formula de masa para pan.

GANAS DINERO

- Mejora y rinde un 2%
- Reduce cuarteaduras y arranciar
- Mejora Calidad
- Rinde mas en aparador y conserva la suavidad
- Mejora el volume y estructura de pan

AHORRA DINERO

Ahorra energia y costo (puede reducir la temperature en horno de 15-20 grados. Adelanta eficientemente el horniado).

Reduce consumo de manteca o aceite hasta 10% y realsa la emulsification

Puede reducir o eliminar costos de suavisadores de enzimas

Manera de usar

681.gramos en 90.800 kgrs de harina. Agrega 3.632 kgrs de agua extra

INGREDIENTES

Combinacion de mezcla(Fibra de Soya, Proteina de Soya, Lecithina de Soya, Xanthan Goma y Enzimas

Para emesar a ahorrar dinero contacta a

Ingredient & Flavor Solutions
Personal de Investigation y Desarrollo
800-457-8935

INGREDIENT & FLAVOR SOLUTIONS

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NEW BRAUNFELS, TX. 78130



*Product
proven to
Save you
Money !!!*



Dough Improver KC 29-1 is a super emulsifier and wetting agent which allows the tortilla dough matrix to hydrate more efficiently. As a result you will obtain a better tortilla at a reduced cost. Just add to your present tortilla formulation.

MAKES YOU MONEY

- Improves yield by 2%
- Improves shelf life and softness
- Improves quality
- Reduces cracking and staling
- Improves volume and structure of tortilla

SAVES YOU MONEY

- Saves energy cost (can reduce oven temperature 15 to 20 degrees due to improved cooking efficiency)
- Can reduce plate pressure
- Can reduce plate temperature
- Can reduce shortening by 10%- (due to enhanced emulsification)
- Can reduce ram pressure on divider rounder
- Can reduce or eliminate expensive softening enzymes

USE RATE:

1.5 lbs/200 lbs flour. Add 8 lbs extra water

INGREDIENTS

Soy Blend (Soy Fiber, Soy Protein, Soy Lecithin) Xanthan Gum, Enzymes

To start saving money contact:

Ingredient & Flavor Solutions

Research & Development staff at 800-457-8935

UP-COMING TRENDS HIGHLIGHT THE USE OF BOLD INTERNAL SNACK FLAVORS

At Custom Ingredients, Ltd. our innovative new **LIQUID FLAVOR TECHNOLOGY** enhances flavors for Tortilla Chips, Pretzel and Crackers.



Chipotle, Salsa Verde & Herb & Garlic Flavored chips using our Liquid Flavors

At Custom Ingredients, Ltd. our **LIQUID FLAVOR TECHNOLOGY** uses liquid bases made with fresh ingredients and fermentation technology. As a result chips made with our premium quality ingredients offer more robust taste they are fry/heat stable and can be blended directly into the chip masa or dough. Internal Flavors can be used in combination with external seasonings to provide a gourmet flavor.

SOME OF OUR FRESH FLAVORS INCLUDE:

- | | |
|-------------------|------------------------|
| Nacho Cheese | Chili Lime |
| Chipotle Queso | Spicy Nacho |
| Salsa Verde | Jalapeno Chipotle |
| Salsa Fresca | Ranch |
| Garlic & Herb | Cajun |
| Roasted Red Chili | Sour Cream & Onion |
| Toasted Onion | Cheddar Cheese (Parve) |
| Black Bean | Jalapeno Cheese |
- (Custom, organic & kosher flavors also available)



Samples of our Liquid Flavor Bases: Chipotle, Spinach Pesto & Sun-Dried Tomato



Custom Ingredients, Ltd.
800-457-8935
or
830-608-0915

"Creativity Is Our Main Ingredient"

To generate superior liquid flavors six unique methods are used at Custom Ingredients, Ltd.:

1. Fresh Extracts
2. Flavor Concentration
3. Essential Oil
4. Enzymatic-Flavor Development
5. Non-Enzymatic Flavor Development
6. Fermentative-Flavor Development

Fresh Extracts

Oils have superior characteristics when they are cold processed because of the absence of heat during processing. This adds superior aroma over dry spices.

Flavor Concentration

Most fresh herbs and vegetables are too weak to add strong flavor in baking applications cost effectively. Our proprietary process concentrates flavors to allow you to use lower levels get fabulous aroma and flavor and that saves you money.

Essential Oils

Essential oils are a necessity when you want to add bold flavors to baked goods. Because of our unique processing essential oils can be obtained at lower temperatures which preserves fresh flavor and gives you a bold taste.

Enzymatic Flavor Development

Enzymatic techniques are very important in flavor creations. In a combination of complex reactions we can develop and control just the amount and type of flavor you want to create in your special products.

Non-Enzymatic Flavor Development

This process produces a wide variety of compounds. Custom Ingredients, Ltd. uses this process to produce the rich flavor notes in our *Roasted Red Pepper, Chipotle* and other flavors.

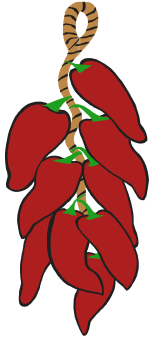
Fermentation Flavor

Fermentation covers classic processes such as ripening of cheese, fermentation of wine, bread making and modern biotechnology. Custom Ingredients, Ltd. uses fermentation as flavor enhancers to fresh flavors from vegetable and herbal extracts. Fermentation flavors yield rich, desirable flavors in baked goods and tortillas.

Summary

Ingredient & Flavor Solutions offers you our unique **liquid flavor systems** so we can assist you in producing the highest quality products that consumers prefer and that will set you apart from your competition.

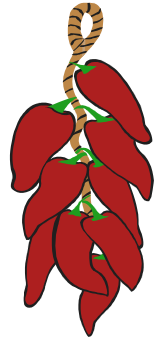
James C. Curry, Ph. D.
Director of Research and Development



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PRODUCT SPECIFICATION



ROASTED RED PEPPER WRAP FLAVOR

FC 9-7

TENTATIVE

DESCRIPTION

ROASTED RED PEPPER WRAP FLAVOR (#FC 9-7) is slurry of carefully formulated vegetables and herbs concentrated to be mixed with flour or corn for flavored tortillas.

The vegetables and herbs are processed to produce a much more intense and higher quality flavor impact.

APPLICATIONS

ROASTED RED PEPPER WRAP FLAVOR (#FC 9-7) application procedure is very easy. Simply mix with your flour and make tortillas. Usage rate is 9.3 lb per 100 lb flour.

INGREDIENTS

Fresh Puree and Extracts (Chipotle Pepper, Garlic, Red Bell Peppers), Natural Flavor, Salt, Hydrolyzed Soy Protein, Rehydrated Beets, Color (annatto, paprika), Rehydrated Parsley

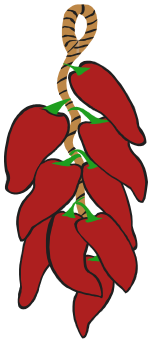
KOSHER - PARVE

STORAGE

ROASTED RED PEPPER WRAP FLAVOR (#FC 9-7) should be stored in clean, dry facilities with a temperature fluctuation not exceeding 40° F to 70° F for a 3 month storage life (90 days).

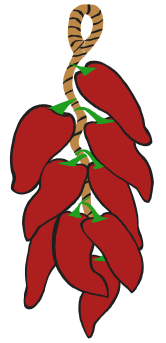
PACKAGING

ROASTED RED PEPPER WRAP FLAVOR (#FC 9-7) is available in 40 lb pails.



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PRODUCT SPECIFICATION

JALAPENO CHEDDAR WRAP FLAVOR HA 24-3

DESCRIPTION

JALAPENO CHEDDAR WRAP FLAVOR (#HA 24-3) is a slurry of carefully formulated vegetables and flavors to be mixed with flour tortilla or bread dough to provide Jalapeno and Cheese flavor and color for flour tortillas, specialty breads and pizza dough. This product can be used for “wraps” for retail and the food service industry.

This product also works very well in corn tortillas for chips, flavor impact in the cooked bread-type product.

APPLICATIONS

JALAPENO CHEDDAR WRAP FLAVOR (# HA 24-3) application procedure is very easy. Simply mix with your flour, shortening, water, and leavening. Usage rate is 3.12 lb. to 100 lb. flour.

INGREDIENTS

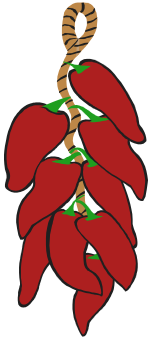
Vegetable purees and Extractives (Jalapeno Peppers, Bell Peppers), Salt, Autolyzed Yeast, Citric Acid, Natural and Artificial Flavors, Color (Y 5, Y 6), Potassium Sorbate (for freshness).

STORAGE

JALAPENO CHEDDAR WRAP FLAVOR (# HA 24-3) should be stored in clean, dry facilities with a temperature fluctuation not exceeding 40°f to 70 ° f for a 3 month storage life (90 days).

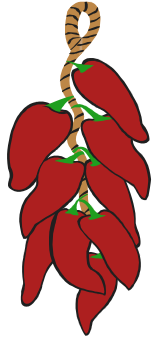
PACKAGING

JALAPENO CHEDDAR WRAP FLAVOR (# HA 24-3) is available in 40 lb pails.



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PRODUCT SPECIFICATION

GARLIC & HERB WRAP FLAVOR

#CJ 3-1

DESCRIPTION

GARLIC & HERB WRAP FLAVOR (#CJ 3-1) WAS SPECIFICALLY DESIGNED FOR USE IN FLAVORED TORTILLAS, WRAPS, SPECIALTY BREADS AND PIZZA DOUGHS. THIS BLEND OF FRESH VEGETABLES AND HERBS GIVES A SPICY FLAVOR AND COLOR TO THE FINISHED PRODUCT FOR RETAIL AND FOOD SERVICE.

APPLICATION

GARLIC & HERB WRAP FLAVOR (#CJ 3-1) IS SIMPLE TO USE. SIMPLY MIX WITH YOUR FLOUR, SHORTENING, WATER, AND LEAVENING. ADD 7.5 LB OF THIS PRODUCT PER 100 LB FLOUR.

INGREDIENTS

FRESH PUREE AND EXTRACTS (GARLIC, RED BELL PEPPERS, BASIL), SALT, HYDROLYZED SOY PROTEIN, SPICE EXTRACTIVES, XANTHAN GUM

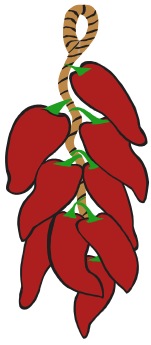
KOSHER-PARVE

STORAGE

GARLIC & HERB WRAP FLAVOR (#CJ 3-1) SHOULD BE STORED IN CLEAN, DRY FACILITIES WITH A TEMPERATURE RANGE NOT EXCEEDING 35 - 85 degrees FOR A STORAGE LIFE OF 3 MONTHS (90 DAYS).

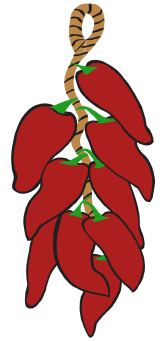
PACKAGING

GARLIC & HERB FLAVOR (#CJ 3-1) IS AVAILABLE IN 40 LB PAILS.



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PRODUCT SPECIFICATION

SUNDRIED TOMATO WRAP # DE 20-3

DESCRIPTION

SUNDRIED TOMATO WRAP (#DE 20-3) is a slurry of carefully formulated vegetables concentrated to be mixed with flour tortilla doughs, speciality breads and pizza doughs to provide flavor and color. This product can be used for “wraps” for retail and the food service industry.

This flavor also works very well in corn tortillas for chips, taco shells, tostodas, or precut chips for restaurants.

The vegetables are processed fresh – not dehydrated. This produces a much more intense and higher quality flavor impact in the cooked tortilla or bread.

APPLICATIONS

SUNDRIED TOMATO WRAP (#DE 20-3) application procedure is very easy. Simply mix with your flour, shortening, water and leavening. Usage rate is 3 LB. to 100 LB. flour. Also suggested to add 3 lb tomato paste.

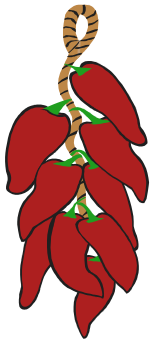
KOSHER-PARVE

INGREDIENTS

Fresh Vegetable Purees and Extracts (Garlic, Onion), Natural and Artificial Flavors, Salt, Canola Oil, Hydrolyzed Soy Protein, Sundried Tomatoes, Artificial Color (Yellow 5, Yellow 6, Red 40), Xanthan Gum, Potassium Sorbate (to preserve freshness).

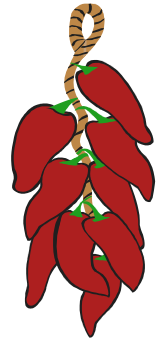
STORAGE

SUNDRIED TOMATO WRAP (#DE 20-3) should be stored in clean, dry facilities with a temperature fluctuation not exceeding 40° F to 70° F for a 3 month storage life (90 days).



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PRODUCT SPECIFICATION

CHIPOTLE WRAP FLAVOR # JC 30-1

DESCRIPTION

CHIPOTLE WRAP FLAVOR (JC 30-1) is a slurry of carefully formulated chipotle pepper concentrated to be mixed with flour tortillas, speciality breads and pizza doughs. This product can be used for “wraps” for retail and food service.

This flavor also works very well in corn tortillas for chips, taco shells, tostadas, and pre-cut chips. The peppers are processed to produce a much more intense and higher quality flavor impact.

APPLICATIONS

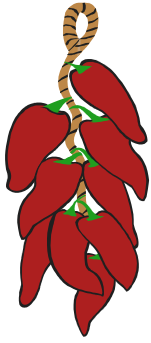
CHIPOTLE WRAP FLAVOR (JC 30-1) application procedure is very easy. Simply mix with your flour, shortening, water, and leavening. Usage rate is 4-6 LB. To 100 LB. Flour.

INGREDIENTS

Chipotle Pepper Puree and Extract, Salt, Hydrolyzed Soy Protein, Partially Hydrogenated Soybean Oil, Wheat Flour, Spice Extractives, Autolyzed Yeast, Natural Flavors, Xanthan Gum

STORAGE

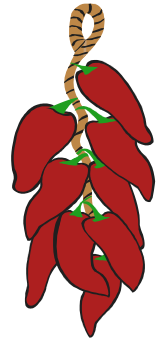
CHIPOTLE WRAP FLAVOR (JC 30-1) should be stored in clean, dry facilities with a temperature fluctuation not exceeding 40°F to 70°F for a 3 month storage life (90 days).



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PRODUCT SPECIFICATION



JALAPENO WRAP FLAVOR CD 15-5

DESCRIPTION

JALAPENO WRAP FLAVOR (CD 15-5) is greenish slurry of carefully formulated vegetables concentrated to be mixed with flour tortilla dough's, specialty breads and pizza dough's to provide flavor and color. This product can be used for “wraps” for retail and the food service industry.

This flavor also works very well in corn tortillas for chips, taco shells, tostadas, or precut chips for restaurants.

APPLICATIONS

JALAPENO WRAP FLAVOR (CD 15-5) application procedure is very easy. Simply mix with your flour, shortening, water, and leavening, Usage rate is 4-5 LB to 100 LB flour.

INGREDIENTS

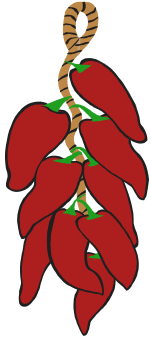
Fresh Vegetable Purees and Extracts (Jalapeno Peppers, Garlic, Onion, Cilantro), Natural and Artificial Flavors, Spice Extractives, Artificial Color (Yellow 5, Yellow 6, Blue 2)

STORAGE

JALAPENO WRAP FLAVOR (CD 15-5) should be stored in clean dry facilities with a temperature fluctuation not exveeding 40° F to 70° F for a 3 month storage life (90 days).

Fresh Vegetable & Herb Paste for Flavored Tortillas & Bread

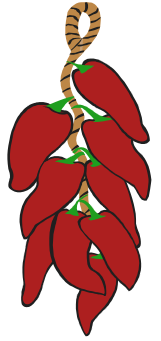




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PRODUCT SPECIFICATION



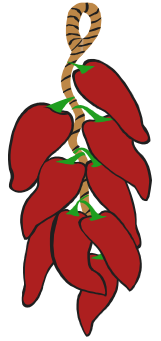
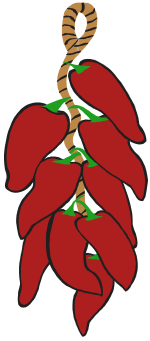
WHOLE GRAIN BLENDS

- **Gluten Free Multigrain-JD 28-2**
(Flax, Sesame, Molasses, Amaranth, Millet, Buckwheat, Brown Rice, Quinoa)
- **Ancient Whole Grain Blend-JI 15-2 9 grain blend**
(Dark Flax, Sunflower Seeds, Sesame, Amaranth, Millet, Buckwheat, Sorghum, Brown Rice, Quinoa, Teff)
- **Ancient Whole Grain Blend-JI 15-3**
(Dark Flax, Golden Flax, Sesame, Amaranth, Sugar, Millet, Buckwheat, Sorghum, Brown Rice, Quinoa, Teff)
- **7 Whole Grain Mix-HG 7-5**
(Flax, Wheat, Rye, Oats, Wheat Bran, Corn, Millet)
- **Multigrain Blend-DI 8-2**
(Cracked Wheat, Barley, Sesame Seed, Corn, Flax, Millet, Oats, Rye, Triticale, Sugar, Brown Rice, Soya)
- **Gluten Free Multigrain Blend 5 Grain-KC 26-1**
(Flax, Millet, Brown Rice, Quinoa, Amaranth)

1. Non GMO
2. Organic Available
3. Kosher

Custom blends available

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PRODUCT SPECIFICATION

Ancient Grain Blend

(Infused with molasses and gluten free)

JD 28-2

DESCRIPTION

Ancient Grain Blend JD 28-2 this grain blend is infused with molasses to provide a soft texture and enhanced flavor. It does not require presoaking.

Ancient Grains have been used by civilizations for thousands of years. These grains are high in nutrition, fiber, phytosterols, lignans, antioxidants and are **gluten free**. They are heart healthy and provide digestive health. These grains have a unique nutty flavor.

APPLICATIONS

Ancient Grain Blend *JD 28-2 is great in gluten free bread, tortillas, chips, cereals, pizza crust, cookies, crackers and snacks.

INGREDIENTS: (Flax, Sesame, Amaranth, Millet, Buckwheat, Brown Rice, Quinoa, Molasses, Sea Salt).

KOSHER-PARVE

STORAGE

Ancient Grain Blend JD 28-2 should be stored in clean, dry facilities for a storage life (90 days).

ANALYTICAL SPECIFICATIONS

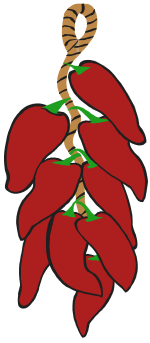
Moisture	14.00%
Protein	15.00%
Fiber	7.00 %

PACKAGING: **Ancient Grain Blend JD 28-2** is available in 50 lb Kraft poly lined bags.

ALL NATURAL, NON GMO, ORGANIC

* This product can be made with:

1. Probiotics- supports a healthy digestive system
2. Omega 3 Fatty Acids- supports heart health and brain development



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1614 IH 35 North

New Braunfels, Texas 78130

(830) 608-0915 Fax: (830) 625-7914



ANCIENT WHOLE GRAIN BLEND-9 GRAIN JI 15-2

DESCRIPTION

ANCIENT WHOLE GRAIN BLEND-9 GRAIN JI 15-2* is a mixture of carefully formulated grains to be mixed with flour tortilla dough, specialty breads and pizza dough to provide whole grain nutrition and flavor. This product can be used for "wraps" for retail and the food service industry.

APPLICATIONS

ANCIENT WHOLE GRAIN BLEND-9 GRAIN JI 15-2* application procedure is very easy. Simply mix with your flour, shortening, water, and leavening. Usage rate is 7 to 9 LB. to 100 LB. flour.

INGREDIENTS

(Dark Flax, Sunflower Seeds, Sesame, Amaranth, Millet, Buckwheat, Sorghum, Brown Rice, Quinoa, Teff)

KOSHER - PARVE

STORAGE

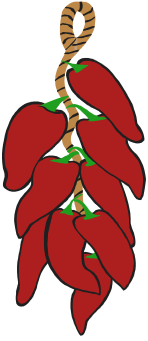
ANCIENT WHOLE GRAIN BLEND-9 GRAIN JI 15-2* should be stored in clean, dry facilities with a temperature fluctuation not exceeding 40° F to 70° F for a 3-month storage life (90 days).

ANALYTICAL SPECIFICATIONS

Moisture	11.00%
Protein	12.00%
Fiber	2.30%

PACKAGING

ANCIENT WHOLE GRAIN BLEND-9 GRAIN JI 15-2* is available in kraft poly lined bags.



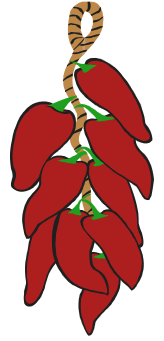
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New Braunfels, Texas 78130

(830) 608-0915 Fax: (830) 625-7914



ANCIENT WHOLE GRAIN BLEND JI 15-3

DESCRIPTION

ANCIENT WHOLE GRAIN BLEND-9 GRAIN JI 15-3* is a mixture of carefully formulated grains to be mixed with flour tortilla dough, specialty breads and pizza dough to provide whole grain nutrition and flavor. This product can be used for "wraps" for retail and the food service industry.

APPLICATIONS

ANCIENT WHOLE GRAIN BLEND-9 GRAIN JI 15-3* application procedure is very easy. Simply mix with your flour, shortening, water, and leavening. Usage rate is 7 to 9 LB. to 100 LB. flour.

INGREDIENTS

(Dark Flax, Golden Flax, Sesame, Amaranth, Sugar, Millet, Buckwheat, Sorghum, Brown Rice, Quinoa, Teff)

KOSHER - PARVE

STORAGE

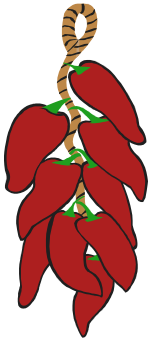
ANCIENT WHOLE GRAIN BLEND-9 GRAIN JI 15-3* should be stored in clean, dry facilities with a temperature fluctuation not exceeding 40° F to 70° F for a 3-month storage life (90 days).

ANALYTICAL SPECIFICATIONS

Moisture	11.00%
Protein	12.00%
Fiber	2.30%

PACKAGING

ANCIENT WHOLE GRAIN BLEND-9 GRAIN JI 15-3* is available in kraft poly lined bags.



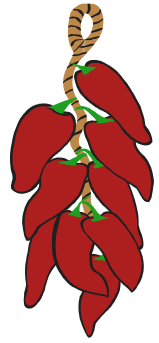
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New Braunfels, Texas 78130

(830) 608-0915 Fax: (830) 625-7914



WHOLE GRAIN MIX HG 7-5

DESCRIPTION

WHOLE GRAIN MIX HG 7-5* is a mixture of carefully formulated grains to be mixed with flour tortilla dough, specialty breads and pizza dough to provide whole grain nutrition and flavor. This product can be used for "wraps" for retail and the food service industry.

APPLICATIONS

WHOLE GRAIN MIX HG 7-5* application procedure is very easy. Simply mix with your flour, shortening, water, and leavening. Usage rate is 7 to 9 LB. to 100 LB. flour.

INGREDIENTS

100 % Whole Grain Mix (Flax, Wheat, Rye, Oats, Wheat Bran, Corn, Millet).

KOSHER - PARVE

STORAGE

WHOLE GRAIN MIX HG 7-5* should be stored in clean, dry facilities with a temperature fluctuation not exceeding 40° F to 70° F for a 3-month storage life (90 days).

ANALYTICAL SPECIFICATIONS

Moisture	11.00%
Protein	12.00%
Fiber	2.30%

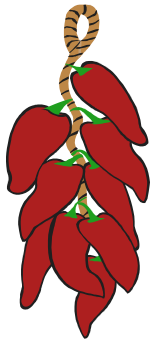
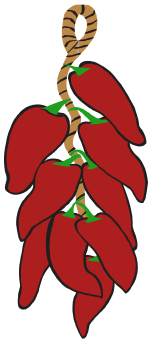
PACKAGING

WHOLE GRAIN MIX HG 7-5* is available in kraft poly lined bags.

Allergen Alert: *This product is manufactured in a facility that contains wheat products, cereals containing gluten, powdered milk products and soy products.*

Ingredient & Flavor Solutions

QUALITY • SERVICE • INNOVATION • IN FOOD INGREDIENTS



PRODUCT SPECIFICATION

Multigrain Wrap Flavor

DI 8-2

DESCRIPTION

MULTIGRAIN WRAP FLAVOR (DI 8-2) is a mixture of carefully formulated grains to be mixed with flour tortilla dough, specialty breads and pizza dough to provide whole grain nutrition and flavor. This product can be used for “wraps” for retail and the food service industry.

APPLICATIONS

MULTIGRAIN WRAP FLAVOR (DI 8-2) application procedure is very easy. Simply mix with your flour, shortening, water, and leavening. Usage rate is 11 LB. To 100 LB. Product needs to soak in water prior to adding to the mixer.

INGREDIENTS

Cracked Wheat, Barley, Sesame Seed, Corn, Flax, Millet, Oats, Rye, Triticale, Sugar, Brown Rice, Soya

KOSHER-PARVE

STORAGE

MULTIGRAIN WRAP FLAVOR (DI 8-2) should be stored in clean, dry facilities with a temperature fluctuation not exceeding 40° F for a 3- month storage life (90 days).

ANALYTICAL SPECIFICATIONS

Moisture	<1.00%
Protein	14.00%
Fiber	17.00 %

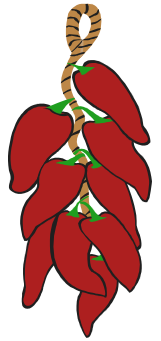
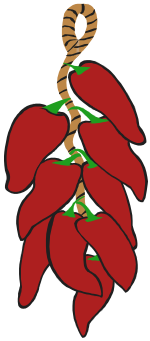
PACKAGING

MULTIGRAIN WRAP FLAVOR (DI 8-2) is available in 50 lb Kraft poly lined bags.

Allergen: Gluten, Soy

Ingredient & Flavor Solutions

QUALITY • SERVICE • INNOVATION • IN FOOD INGREDIENTS



PRODUCT SPECIFICATION

Gluten Free Multigrain Blend-5 Grain

KC 26-1

DESCRIPTION

Gluten Free Multigrain Blend-5 grain KC 26-1* this grain blend is infused with molasses to provide a soft texture and enhanced flavor. It does not require presoaking.

Ancient Grains have been used by civilizations for thousands of years. These grains are high in nutrition, fiber, phytosterols, lignans, antioxidants and are gluten free. They are heart healthy and provide digestive health. These grains have a unique nutty flavor.

APPLICATIONS

Gluten Free Multigrain Blend-5 grain KC 26-1* is great in gluten free bread, tortillas, chips, cereals, pizza crust, cookies, crackers and snacks.

INGREDIENTS: (Flax, Millet, Brown Rice, Quinoa, Amaranth)

KOSHER-PARVE

STORAGE

Gluten Free Multigrain Blend-5 grain KC 26-1* should be stored in clean, dry facilities for a storage life (90 days).

ANALYTICAL SPECIFICATIONS

Moisture	14.00%
Protein	15.00%
Fiber	7.00 %

PACKAGING

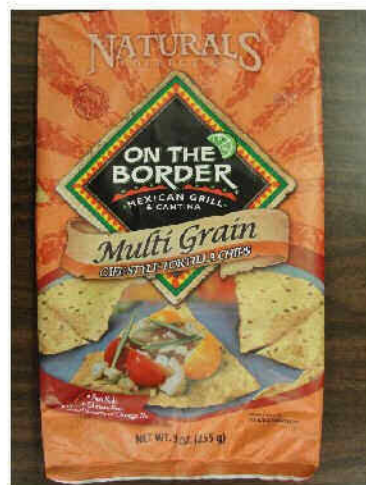
Gluten Free Multigrain Blend-5 grain KC 26-1* is available in 50 lb Kraft poly lined bags.

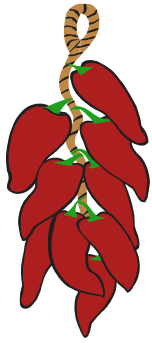
ALL NATURAL, NON GMO, ORGANIC

*This product can be made with:

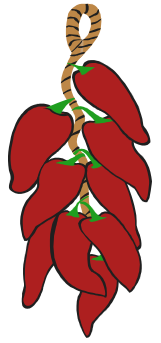
1. Probiotics- supports a healthy digestive system
2. Omega 3 Fatty Acids- supports heart health and brain development

Gluten Free Ancient Grain for Chips and Bread Products





Ingredient & Flavor Solutions



Snack Seasonings

1. BBQ
2. Salsa
3. Roasted Garlic
4. Jalapeno
5. Roasted Red Pepper
6. Chili Lime
7. Chipotle
8. Nacho Cheesier
9. Guacamole
10. Cool Ranch
11. Green Chili
12. 5-Cheese Nacho
13. Red Hot Chili

External Snack Seasoning

IFS makes a wide variety of seasoning including products that match Frito Lay's chips





OmegaBits are made from concentrated fresh ingredients and fortified with OmegaPure menhaden fish oil. They are an innovative way of delivering significant levels of the long chain omega-3's, EPA and DHA, without fishy flavors or odors.



Delicious and Versatile

Savory Bits

- Jalapeno
- Cheddar Cheese
- Red Pepper
- Sundried Tomato

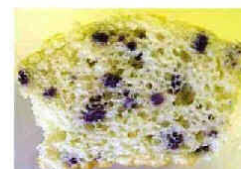
Fruit and Sweet Bits

- Blueberry
- Raspberry
- Cinnamon
- Chocolate



Also available: Herb & Garlic, Nacho Cheese, Spinach Herb, Chipotle, and Custom Flavors

Custom flavors available



FLAVOR SPARK APPLICATIONS



- *Gluten free version available
- *Available as a source of Omega 3 Fatty Acid
- *Available as a source of Probiotics
- *Some flavors available in Organic

Dips in Various Markets

**IFS can private label dips for your company
or show you technology for making them at your facility**



Lab Procedure for Making Salsa Con Queso



INGREDIENT & FLAVOR SOLUTIONS
1614 IH 35 NORTH
NEW BRAUNFELS, TX. 78130

NATURAL MEAT FLAVORS

Ingredient & Flavor Solutions has developed unique technology with meat flavors. These can be added to raw ground meat to greatly enhance sausage, pizza topping or hamburger patties.

Another large application in the United States is to flavor ground chicken or MDM chicken and make the chicken taste like beef or pork. The big advantage is this flavored chicken meat can be used in many types of food products and greatly reduce your cost. For example MDM chicken cost \$0.44/kilo vs. \$4.40/kilo for beef. Another advantage is many people prefer chicken for health advantages. With this technology companies can provide gourmet excellent tasting food products that taste like beef or pork, but are made with chicken.

DINNER TECHNOLOGY

Beef and Pork flavored products can be used in a wide variety of dinners such as Stroganoff, Italian Dinners, Mexican Dinners, Taco filling and many more! Please look at pictured for examples.



PATTY TECHNOLOGY

Another big area to use this technology is making hamburger patties. Companies have made patties that taste as good as beef and many school systems buy these patties because of cost savings, less fat and a healthier product. The method to produce a gourmet patty is to use 60% cooked beef flavored chicken crumbles and mix with 40% beef flavored raw chicken meat and run through a patty machine.

PIZZA TOPPING TECHNOLOGY

Chicken Pizza topping is flavored with beef or pork and further flavored with various popular pizza flavors. These include Pepperoni, Buffalo wing, Bacon, Chipotle, Herb and Garlic, Italian breakfast sausage, Taco, and other flavors of your choice.

Beef and Pork flavored crumble technology provide many opportunities for making gourmet, healthy food products at a high cost savings.



Method to flavor chicken for lab testing:



These Products are made with **Beef or Pork Flavored Ground Chicken**

