

Custom Ingredients, Ltd.

800-457-8935

"Creativity Is Our Main Ingredient"



Snack Seasoning & Dips

Flavor & Dip Technology for:

Snack Dips

Tortilla Chips

Potato Chips

Pretzels

Popcorn

Crackers

Cracker Fillings

Extruded

Snack Seasoning

Our Snack Seasoning and dip experience goes Low Carb back over 20 years. We were the first company to Snacks develop a guacamole and Chili Lime snack seasoning in 1988. We have a full line of seasoning for all snack applications.

Snack Dips

Our Snack Dip Technology is world wide.

From Moscow, Russia to Santiago, Chile, we help companies develop gourmet shelf stable dips.

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The following snack seasonings are available for tasting

Tortilla Chips

1. Nacho
2. Jalapeno Cheese
3. Guacamole
4. Coolest Ranch
5. Chili Lime

Tortilla Chips (Internal)

1. Chipotle Blue Corn
2. Chipotle
3. Roasted Red Pepper
4. Herb & Garlic

Pretzel

1. Jalapeno Cheese
2. Chipotle
3. Herb & Garlic

Curls

1. Flaming Hot
2. Southwest Nacho

Low Fat/Low Carb

(2 net carbs/serving)

1. Chipotle Cheese
2. Roasted Red Pepper

Potato Chips

1. Texas Bar-B-Que
2. Sour Cream & Onion

Potato Chips (Internal)

1. Chipotle
2. Herb & Garlic

Healthy Chips

1. Seven Grain
2. Herb & Garlic
3. Ranch
4. Nacho Cheese

The following dip samples are available for tasting

Dips

Nacho Cheese
Ranch
Sour Cream & Onion
Butter Garlic Herb
Cream Cheese & Chives
Guacamole

Cups

Ranch
Nacho Cheese
Guacamole
Chili con Queso
Sour Cream & Onion

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

At Custom Ingredients, Ltd. our innovative new **LIQUID**



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

FLAVOR TECHNOLOGY enhances flavors for Tortilla Chips, Pretzel and Crackers.

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	Spicy Nacho
Chipotle Queso	Jalapeno Chipotle
Salsa Verde	Ranch
Salsa Fresca	Cajun
Garlic & Herb	Sour Cream &
Roasted Red Chili	Onion
Toasted Onion	Cheddar Cheese (Parve)
Black Bean	Jalapeno Cheese
Chili Lime	



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

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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. You can add enough to achieve flavor, but the cost is prohibitive. 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 natural scientific 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

It is beyond the scope of this flyer to give a detailed overview of flavor biochemistry. Custom Ingredients, Ltd. 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.

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Customized Snack Seasonings & Dips

Custom Ingredients, Ltd. makes snack seasonings for tortilla chips, potato chips, pretzels, popcorn, crackers, nuts, extruded snacks and low carb.

Popular Flavors Include

Nacho Cheese
Guacamole
Ranch
Chile Lime
Chipotle Queso
Flaming Hot

Pepper Jack Cheese
Texas Bar-B-Que
Sour Cream & Onion
Southwest Salsa
Herb & Garlic
Salsa Verde

Our scientists can work with you to customize snack dips in any flavor you desire.



Nacho Cheese



Jalapeno Cheese



Ranch



Flaming Hot



Guacamole

Dips

Custom Ingredients' **Dip Technology** goes back over 20 years. Our food scientists have worked with many companies side by side to create outstanding dip products. Our snack dip technology is worldwide. Call us today and let our technical people work with you on your new snack dip products.

Popular Flavors Include

Nacho Cheese
Ranch
Guacamole

Sour Cream & Onion
Bean & Cheese



Jalapeno Queso



Sour Cream &
Chives



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Healthy Chips

Whole Grain, Omega 3s, Reduced Oil, and No Trans



Salsa



7 Grain



Chipotle Blue Corn



Flax Seed & Sesame

Custom Ingredients is one of the leading producers of ingredients, for low carb chips. Selecting good carbs has been recommended by the USDA Guidelines issued in February 2005. Low carb chips will play an important part in meeting these objectives.

Chips made with our ingredients have a gourmet taste with no gritty or mouth drying effect. One bite and you will agree they are absolutely delicious.

Low Fat & Low Carb Chips

Our low carb chips have excellent frying ability with Olestra® supplied by P & G Food Ingredients, at a 50/50 ration with canola oil. Now you can have low carb and low fat too. Add our internal flavors for a great tasting chip.



Roasted Red Pepper



Jalapeno



Chipotle Queso



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Internal Flavor Technology

Pretzels & Crackers

New Bold Flavors Will Excite Consumers

Custom Ingredients has developed bake stable internal favors for pretzels and crackers. Now you can have upscale gourmet pretzel and crackers without an outside coating. For added effect both internal and external can be used in combination.



Jalapeno Cheese



Roasted Garlic & Herb



Herb & Garlic

Liquid flavor technology uses fresh extracts and fermentation technology. Pretzels and Crackers made with premium quality ingredients offer a more robust taste and aroma.



Chipotle



Roasted Red Pepper



Jalapeno Cheese

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CHIP DIPS

Carbs
3 grams
Per Serving
Net Wt. 11 oz.

**Nacho
Cheese
Dip**



Carbs
3 grams
Per Serving
Net Wt. 11 oz.

**Ranch
Dip**



Carbs
3 grams
Per Serving

Net Wt. 11 oz.



Sour Cream & Chives

Carbs
3 grams
Per Serving

Net Wt. 11 oz.



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CRACKER DIPS

Carbs
3 grams
Per Serving

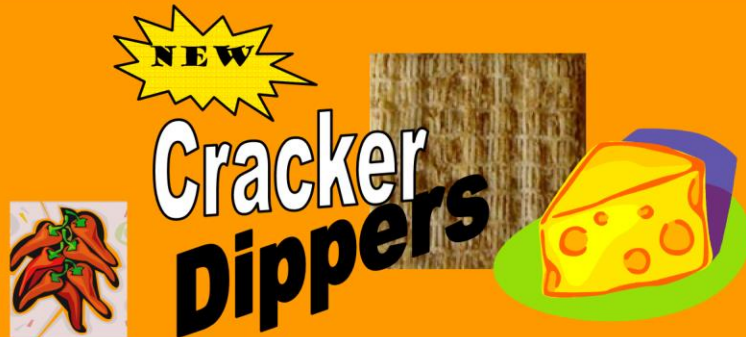
Net Wt. 11 oz.



Sour Cream & Onion

Carbs
3 grams
Per Serving

Net Wt. 11 oz



Jalapeno Cheese

PRETZEL DIPS

Carbs
3 grams
Per Serving

Net Wt. 11 oz.



Garlic Butter

Carbs
3 grams
Per Serving
net wt 11oz.



Spicy Ranch

Cheese Dip Procedures

Five Easy Steps

Step 1



Slurry dry dairy mix into 40% of the water called for in the formula. This can be done in an open head kettle attached with a lightening mixer. Mix for 5 minutes or until smooth. Water temperature of water should be about 140°F when you start. Water temperature will drop to about 100°F after premix is added.

Step 2



Put 60% of the water into a 2nd kettle and add the other ingredients such as minced onions, tomatoes, flavors, etc. Heat contents to 200°F, then pump the cheese/dairy slurry from the first kettle into the second kettle. Continue to heat until your dip mix comes up to a temperature of 200°F.

Step 3



Obtain a small sample from the agitated kettle and take a pH reading with a calibrated pH meter. Final product pH should be 4.1 to 4.3.

Step 4



Take temperature reading to make sure cheese dip is 200°F.

Step 5



Containers should be filled at 185°F or hotter.

This process is very simple, requires only two sets of records, pH and temperature log which are very easy to calibrate and maintain. Maintain records for product identification by lot or batch numbers. You should review and be familiar with 21 CFR Part 114 - Which covers Acidified Food Regulations.

Dr. Al Wagner, Texas A & M University can help you file the short process forms required or can direct you to the person in your state that handles these forms.

Contact Information for Dr. Wagner is as follows:

Al Wagner, Ph.D.
Texas A & M University
Horticulture Dept., Room 225
College Station, TX 77843-2134
979-845-7341

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NACHO CHEESE DIP

	INGREDIENT	%	\$ / LB	COST/LB
1	CCQ PREMIX # DJ 16-4 *	12.78%	\$1.57	\$0.2007
2	CREAM CHEESE	0.00%	\$1.05	\$0.0000
3	SHASTA - TYPE SHORTENING	12.00%	\$0.50	\$0.0600
4	CANOLA OIL	3.00%	\$0.80	\$0.0240
5	EMULSIFIER BLEND 400 #CJ 18-4 *	0.50%	\$3.00	\$0.0150
6	ENHANCER #DE 22-5 *	1.10%	\$1.76	\$0.0194
7	JALAPENO PEPPER PUREE	1.50%	\$0.60	\$0.0090
8	MACHACADO TOMATOES	6.00%	\$0.50	\$0.0300
9	GREEN CHILIES	4.00%	\$0.65	\$0.0260
10	GREEN BELLS, DEHYDRATED	0.00%	\$3.50	\$0.0000
11	CCQ FLAVOR #CF 21-2A *	0.15%	\$8.64	\$0.0130
12	WATER	58.97%		
	TOTAL	100.00%		\$0.3970
	COST / OUNCE		\$0.0248	

* PROVIDED BY CUSTOM INGREDIENTS



GUACAMOLE SNACK DIP

	INGREDIENT	%	\$ / LB	COST/LB
1	GUACAMOLE PREMIX #EJ 19-5 *	17.93%	\$1.92	\$0.3443
2	EMULSIFIER BLEND 400 #CJ 18-4 *	0.70%	0.70%	\$0.0184
3	SHASTA-TYPE SHORTENING	10.00%	\$0.40	\$0.0400
4	CANOLA OIL	2.00%	\$0.40	\$0.0080
5	WATER	69.37%		
	TOTAL	100.00%		\$0.3970
	COST / OUNCE			\$0.4107

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RANCH DIP

	INGREDIENT	%	\$ / LB	COST/LB
1	RANCH PREMIX # EG 29-1	18.88%	\$1.80	\$0.3398
2	SHASTA - TYPE SHORTENING	10.00%	\$0.50	\$0.0500
3	CANOLA OIL	2.00%	\$0.80	\$0.0160
4	EMULSIFIER 400 #CJ 18-4 *	0.70%	\$2.49	\$0.0174
5	RANCH FLAVOR # EA 7-4 *	0.40%	\$2.90	\$0.0116
6	RANCH FLAVOR # EF 29-3 *	0.45%	\$6.60	\$0.0297
7	LEMON JUICE	0.10%	\$0.30	\$0.0003
8	WATER	67.47%		
	COST / OUNCE			\$0.0291
	TOTAL	100.00%		\$0.4649

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