

FLAVOR-ETTES™

SWEET

Description: Sweet Flavor-ettes are free flowing granules that provide a point of color and flavor and may be used to carry functional ingredients like omega-3s, fiber, vegetable or fruit content, nutraceuticals and proteins.

Applications: Sweet Flavor-ettes are inclusions specifically designed for bakery applications. They provide an alternative to costly, hard to handle fruits, savories and other particulates by bringing taste and color to cakes, donuts, pancakes, batters, breadings, cookies and novelty items.

Packaging: Available in 10 and 50 lb. corrugated containers with a poly liner. Custom pack sizes available upon request.

Storage: Shelf life of 1 year. Keep cool and dry.

Flavors: Sweet Flavor-ettes are available in a range of flavors, colors and sizes. QualiTech can also formulate a specific Sweet Flavor-ette for your unique product applications.

Typical Usage: Dry mixes, donuts, cakes, muffins, pancakes, waffles, cookies, breads, novelty items, bagels, toppings or any other applications you can create.

Certifications: Kosher OU, Halal, Gluten Free capable.



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FLAVOR-ETTES™ size chart
(U.S. sieve sizes)

