

NUTRIENT-RICH OAT SWEETENERS

Pantry-friendly for today's label-conscious consumers, OatRite extracts from **MALT PRODUCTS CORP.** are made from whole-grain sprouted oats minimally processed in a state-of-the-art plant, producing a syrup with a mild sweetness and pleasant oat taste and aroma. Naturally high in protein, minerals, soluble fiber and antioxidants, the non-GMO extracts offer not only nutritive benefits, but also many functional assets, including Maillard browning, crystal control for frozen products, improved texture and extended shelf life. These characteristics make them ideally suited for cereal and granola, breakfast bars, pancakes, cookies, and a wide variety of other baked goods.

800-526-0180 • <http://maltproducts.com>



ORGANIC COUVERTURE PIECES

The new little chocolate couverture pieces made from specific fine organic cocoa varieties were presented by **HERZA** for the first time at BioFach 2019. They can help manufacturers of sweets and baked foods develop adventurous, flavorful products. Not only are the new products delicious for their pronounced, individual flavor, they also have a multitude of applications—for instance as chocolaty chips in muesli or cake. They can also be used for coating end products, since all four varieties can be melted very easily.

+49 (0) 40 - 500 176-0 • www.herza.de



AFFORDABLE, CLEAN STEVIA



Stevia has long been prized for its ability to sweeten, but the plant's leaves yield multiple extracts with different properties. Factors such as growing conditions and extraction methods affect the chemical makeup—and thus the taste—of stevia's various components and can be costly or lead to bitter notes. To address these concerns, **ICON FOODS** recently rolled out RA99M, the latest product to capitalize on the company's ongoing research and development in stevia compounding. The new sweetener couples affordability with the clean taste and labeling demands of consumers.

310-455-9876 • <http://iconfoods.com>

PALM OIL SHORTENING

Bakery producers who create tempting cookies, pies and doughnuts know that finding a single shortening that meets the range of challenges they face can be difficult. The newest palm shortening line from **CARGILL**, PalmAgility, is designed to fill that gap. Cargill's team has tested PalmAgility for performance in pies, doughnuts, cookies and crème fillings at the company's state-of-the-art Food Innovation Center. PalmAgility helps to reduce brittleness across a wider temperature range, allowing customers to store it easily without sacrificing workability or texture. This also helps address issues that can develop in transportation due to fluctuations in outdoor temperatures. PalmAgility's smoother and creamier texture than standard palm oil shortenings aids in faster mixing time and better incorporation of ingredients, both of which are easier on baking equipment. A faster crystallization rate also helps to increase control, and reduce the spread, of fillings.

800-227-4455 • www.cargill.com



TOMATO FLAVORS

At its new S.M.A.R.T. Center in Santa Fe Springs, CA, the Savory R&D Team from **GOLD COAST INGREDIENTS** has expanded its variety of tomato flavors. With an increase in demand for your everyday tomato flavor, the GCI Savory Team developed an

updated and more-complex flavor profile range with the goal to meet and exceed current customer expectations of tomato flavors. Newly developed flavor profiles include Fresh Tomato, Vine Ripened Tomato, Roasted Tomato, Fried Green Tomato, Tomato Paste, and Tomato & Herb. These flavors work well in seasonings for snacks and breads, and in other applications.

800-352-8673 • www.goldcoastinc.com



ORGANIC COLOR SOLUTIONS

DIANA FOOD NORTH AMERICA announced that the company has launched a new line of organic colors for foods and beverages. These

colors, which represent an extension of the company's existing coloring solutions, derive from natural ingredients that are carefully sourced by Diana's dedicated team of agronomists—their people on the field—for optimal quality. The colors are all non-GMO, USDA-certified organic and were created with natural integrity in mind.

503-873-3600 • www.diana-food.com

