



Dressings & Sauces Applications

Our traditional European caramelized sugars and specialty products can be used to enhance and flavor all types of Dressing and Sauce applications. Our caramelized sugars result from the controlled heat treatment of sucrose and/or other common sugars with water, result in 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
VINAIGRETTE DRESSINGS	75/180-01 75/260-11 75/760-01 VPI-035-CANE	1.0% - 2.0%	BOOSTS FLAVOR, REDUCES ACIDITY AND SMOOTHS FLAVOR PROFILE
CREAM-BASED DRESSINGS	77/085-11 75/760-02 VPI-044-NM	0.25% -1.50%	BOOSTS AND ROUNDS BASE FLAVOR WHILE STANDARDIZING COLOR
FRUIT & VEGETABLE INCLUSIONS	75/700K 77/085-11 80/030-11 VPI-035-CANE VPI-WS100-SS	0.25% - 1.0%	REDUCES COOK TIME, CONTRIBUTES ROASTED FLAVOR AND COLOR, ENHANCES FLAVOR OF INCLUSIONS
LIQUID BASED MARINADES	75/760-01 77/085-11 70/042-11	3.0 – 5.0%	IMPROVES MOUTHFEEL, BOOSTS FLAVOR AND STANDARDIZES COLOR
DRY BLENDS & BASES	75/700K VPI-WS100-SS VPI-913-OCP EFP-002 COCONUT CREAM POWDER	1.0% - 1.5%	BOOSTS AND ROUNDS FLAVOR WHILE STANDARDIZING COLOR
SAUCES & GRAVIES	70/042-01 VPI-045-NM VPI-035-CANE FK40K CARAMELIZED MILK POWDER EFP-002 COCONUT CREAM POWDER	1.0% - 2.5%	ENHANCES FLAVOR AND COLOR WHILE IMPROVING MOUTHFEEL