



Application: Bakery

Visual Appeal - How the product looks on or in your product is important.

Production Requirements - What stresses the ingredients going to be facing will help direct inclusion choices. low heat or minimal baking processes provide opportunities for differing ingredients than those that need to withstand a baking or dough process. Plus we also need to consider your line and process as to what size can be handled by your manufacturing equipment and special storage requirements you may have.

Decor or Ingredient - The right inclusion for your needs will vary based on the stresses that it will be exposed to. The inclusions inside a product will have differing requirements to those that are used for decor.



Key Considerations

- *Visual Appeal*
- *Production Requirements*
- *Decor or Ingredient*



Instantly book a
time to discuss your
requirements



Inclusions Perfect For Bakery Applications

Boiled Confectionery



How about a crunch or a pocket of flavour? Boiled confectionery is a great way to add small pockets of flavour and colour in a way that is stronger than non-pareils and with a wider variety than fruit or nuts.

Fudges

Our caramelly fudge balls are perfect as decor or as part of projects like museli bars or bliss balls. Traditional long grained fudge is delicious in muffins and biscuits.



Soft Crunch Kibble

Craving to create a biscuit like texture? The nature of this special formulation makes it perfect for gluten free or eggless applications or where you are needing an exciting texture while minimizing allergens.



Honeycomb/Hokey Pokey

A traditional flavour, this light and fluffy texture is a great way to add variety and nostalgia across a wide range of products. Available in a range of flavours and colours too.



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