



Sweet Brown Flavors

Have you explored the full range of possibility in sweet brown flavors? Sweet brown flavors can be used to create a culinary forward, signature flavor profile in your baked goods.

The many tastes of sweet brown flavors

Those comforting, brown spices such as cinnamon, clove, nutmeg

- Warming spices associated with baking and other sweet foods
- Often associated with the fall and winter seasons

Sweet profiles associated with baking and sweet applications such as chocolate, coffee, nuts, honey, vanilla, and maple

Baking and cooking profiles associated with baked goods and sweets (Maillard reaction)

- Brown butter and caramelizing sugar (maple, honey, toasted marshmallow, caramel, toffee, and cooked milk)
- Baked or toasted bread
- Complex, real bakery and dessert profiles such as cinnamon roll, praline, French toast, fried dough, pumpkin pie



Bring the kitchen into your baked goods

- Deliver sweet brown reaction flavors that replicate cooking processes like roasting, toasting, caramelizing, baking, and more to your bakery applications!
- Add cooking notes not just to the bread base but to spices and fruits (roasted cinnamon or baked apple) in your baked goods
- Can't use dairy in your products, but want a caramel profile? Try a caramelized sugar flavor!
- Deliver rich, brown baked notes (think pretzel, toasted bread or French toast) when manufacturing constraints reduced baking time

Vanilla is the utility tool of sweet brown flavors

- Vanilla can add sweetness and depth to baked goods without added sugar
- Adding vanilla to any sweet brown profile will enhance it, creating a more culinary, confectionery profile
- Vanilla will elevate chocolate profiles

