

Frosting & Icing Flavors

Icings and Frostings are more than a beautiful garnish to cakes, cookies, and pastries. They act as a major source of flavor! From classic confectionary profiles like vanilla to pops of citrus or fantasy fun there is a lot to explore. Have you explored all frostings and icings can do for your baked goods?



Frostings & icings don't need to be tricky!

There are tools to work with all types of frostings and icings.

- Whether it's buttercream, ganache, royal icing, Italian buttercream, glaze, meringue, whipped cream, or any other variety of frosting there are solutions to help.
- Flavor can deliver a more consistent taste experience over inclusions, which can be unevenly distributed among the batch.
- Bring nuanced flavor with different varieties of vanilla like Madagascar, vanilla bean, or French vanilla.
- Extensive flavor libraries of vanilla, chocolate, fruit, and sweet brown flavors make it easy to create your desired taste in any solubility you may need.

Don't let fat cover up your flavor.

- Fat reduces the overall flavor impact, but using a specially designed flavor can help overcome this.
- Flavors can help offset the cost of expensive commodities, like cream or butter.
- Shortening can produce a waxy off note that can be reduced with flavor modifiers.



Don't sacrifice on a healthier label

- Frosting type flavors can create that confectionary frosting dairy cream flavor without the need for milk bases that introduce allergens.
- Icings and frostings don't have to be all sugar. Flavor modification technology can help when creating a reduced sugar icing or frosting without sacrificing on taste.
- Using a non-traditional base doesn't have to mean non-traditional taste. Whether it's coconut cream, yogurt, nonfat or vegan cream cheese, or other creamy bases, a flavor can help match the taste to the frosting flavors consumers are used to in dairy products.
- Flavors can be compliant with a keto, paleo, vegan, non-dairy, or non-allergen claim in your product.

TrueTaste brings more flavor impact

- TrueTaste provides more of a flavor impact and aroma than a regular spray dried flavor.
- Provides for more impactful taste at lower usage levels.
- Accurate-to-character profiles that provide fresh & floral cues often lost in a standard dry flavor.
- Extensive fruit library delivering varieties and a more authentic fruit taste perfect for a fruit forward icing or frosting flavor.

