



Taste Modifiers for Bars

It can be a challenge to achieve great taste when developing bars. Before building in great characterizing flavors, you need tools to tackle off-notes often associated with ingredients like grain, protein and alternate sweeteners. Fortunately, our Optify™ Taste Modification Technology can support taste challenges that come your way. **Check out some taste modifier solutions to get your started.**



Sweetness Enhancers

Reducing sugar and alternative sweeteners can result in taste challenges. Sweetness enhancers can be used in conjunction with lower levels of high intensity sweeteners for a more well-rounded sweetness profile.

| Sweetness Enhancers | Flavor Code | Shelf Life (Months) | Solubility | Flash Point (F) | Suggested Starting Usage Rate |
|--|-------------|---------------------|------------|-----------------|-------------------------------|
| Optify™ Sweetness Modifier Flavor, Nat | 953.1649U | 12 | O/S | 201 | 0.60% |
| Optify™ Sweetness Modifier Flavor, Nat | 936.3188U | 6 | O/S | 201 | 0.20% |
| Optify™ Sweetness Modifier Flavor, Nat | 953.1516U | 12 | Dry EN | N/A | 0.60% |
| Optify™ N-C Sweetness Modifier Flavor, Nat | 936.3268U | 12 | Dry EN | N/A | 0.3% (max: 0.50%) |
| Optify™ Taste Modifier Flavor, Nat | 918.0027U | 12 | WC | 201 | 0.05% (max: 0.8%) |

*designed for non-cane sugar sweeteners

Whey Protein Modifiers

The goal with modifying whey protein is to make whey taste more like fresh milk and cover any unpleasant dairy protein notes. With these modifiers you will either affect the mouthfeel to enhance creaminess or enhance the milk-like flavor note that is already present. Use both types of modifiers together for an even better, well-rounded taste solution.

| Whey Protein Modifiers | Flavor Code | Shelf Life (Months) | Solubility | Flash Point (F) | Suggested Starting Usage Rate |
|---|-------------|---------------------|------------|-----------------|-------------------------------|
| Optify™ Taste Modifier Flavor, Nat | 936.3459U | 12 | Dry EN | N/A | 0.25% |
| Optify™ Taste Modifier Flavor, Nat | 936.3479U | 12 | Dry EN | N/A | 0.15% (max: 0.25%) |
| Optify™ Whey Protein Modifier Flavor, Nat | 936.3336U | 12 | Dry EN | N/A | 0.30% |
| Optify™ Taste Modifier Flavor, Nat | 936.2147U | 12 | Dry PM | N/A | 0.30% |

Plant-Based Protein Modifiers

These modifiers help tamp down those negative notes, like earthiness, grassiness or vegetal, while also enhancing mouthfeel to curb some of the grittiness associated with plant proteins.

| Plant -Based Protein Modifiers | Flavor Code | Shelf Life (Months) | Solubility | Flash Point (F) | Suggested Starting Usage Rate |
|--|-------------|---------------------|------------|-----------------|-------------------------------|
| Optify™ Taste Modifier Flavor, Nat | 936.2927U | 12 | W/S | 201 | 0.60% |
| Optify™ Protein Masking Flavor, Nat | 936.3805U | 12 | Dry EN | N/A | 0.25% |
| Optify™ Taste Modifier Flavor, Nat | 936.3457U | 12 | O/S | 201 | 0.50% |
| Optify™ Pea Protein Modifier Flavor, Nat | 936.3321U | 6 | Dry EN | N/A | 0.50% |