



Sweet Brown Flavors for Bars

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



Bring the kitchen into your bars

- Deliver sweet brown reaction flavors that replicate cooking processes like roasting, toasting, caramelizing, baking, and more to create a believable culinary profile!
- Add cooking notes to spices and fruits (roasted cinnamon or baked apple) in your bars
- Can't use dairy in your products, but want a caramel profile? Try a caramelized sugar flavor!
- Deliver rich, brown baked notes (think 'spiced cake') even when bars can't be baked
- Create complex, real bakery and dessert profiles such as cinnamon roll, praline, French toast, fried dough, and pumpkin pie

Vanilla is the utility tool of sweet brown flavors

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



Check out sweet brown flavors designed for bar applications to get your started!

Product Name	Product Code	Descriptors	Shelf Life (Months)	Solubility	Flash Point (F)	Suggested Starting Usage Rate
Sweet Brown Flavor, Nat	936.2330U	buttery, cookie, sugary vanilla	12	O/S	201	0.50%-0.60%
Sweet Brown Flavor, Nat	936.3300U	sweet brown, dairy, malty	6	O/S	201	0.40%
Sweet Brown Flavor, Nat	822.2388U	sweet brown, buttery, caramelic	12	O/S	169.3	0.70%
Sweet Brown Flavor, Nat	855.0194U	sweet, toasty, honey, vanilla	12	Dry EN	N/A	0.60%
Optify™ N-C Sweet Brown Flavor, Nat	936.2383U	brown sweet caramelic	12	Dry EN	N/A	0.50%