



# WANT SENSATIONAL CINNAMON?

**SensoryEffects**<sup>®</sup> Inclusions deliver cinnamon, with all its flavor, aroma, and appearance, to a wide variety of specialty baked goods. Being a fat-based technology, our inclusions do not bind or mask the cinnamon flavor like other inclusions that are based on starch, sugar, or cereal; this makes our product a much more effective cinnamon delivery system than other alternatives. Whether they're used in a traditional cinnamon roll, cinnamon-raisin bread, bread pudding, or baked apple pie, using **SensoryEffects**<sup>®</sup> makes it **sensational!**

## FEATURES & BENEFITS

- Delayed delivery of flavor and aroma - little volatilization
- Will not inhibit yeast activity
- Blends easily and evenly into bakery mixes and batters
- Available in fiber-enhanced, no-sugar added formulas
- Available in multiple sizes and shapes
- Convenient flake or nugget forms
- Easy to store, weigh, and use

