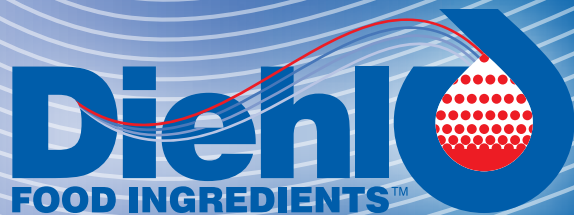


CREAMING AGENTS PRODUCT SELECTION CHART

Creaming agents are spray dried powder emulsions that provide enhanced stability and mouth-feel, a balanced and rich flavor, a milky character and texture, and add opacity and “creaminess” to a variety of food systems. Applications include vending and retail, reliquifying for food service, and many formulated food and beverage systems. A few examples include hot chocolates, cappuccinos, chai teas, smoothies, nutritional drinks, meal replacement products, dietary supplements, sports nutrition products, prepared meals, side dishes, confectionery products, soups, and sauces.

PRODUCT CATEGORIES	% FAT	FAT TYPE	HIGH SOLUBILITY	HIGH VISCOSITY	AERATION & FOAMING	BUFFERING CAPACITY	MAILLARD BROWNING	LOW pH STABILITY	HEAT STABILITY	LOW OR SUGAR FREE	TRANS-FAT FREE	POINTS OF DISTINCTION
JERZEE (0-18% FAT)												
JERZEE NFR-3	0.5% MAX	NONE	X					X	X		X	FAT-FREE, NO PROTEIN, LOW pH STABILITY
JERZEE GENERIC (18-22% FAT)												
JERZEE GENERIC -247 LF OR JERZEE GENERIC -247-HD	18%	PART. HYD. SOY				X						ECONOMICAL RETAIL ORIENTED CREAMER
JERZEE GENERIC-247-NT	18%	COCONUT				X					X	RETAIL CREAMER - TRANS FAT FREE
COCOA RICHE (20-30% FAT)												
COCOA RICHE LCD	22%	COCONUT			X - FOAM	X					X	LOW DENSITY FOAMING CREAMER, HIGH STABILITY / PROTEIN
COCOA RICHE 800	30%	COCONUT OR PART. HYD. CANOLA			X - FOAM	X					X - COCONUT	LOW DENSITY FOAMING CREAMER
JERZEE INSTANT (28-32% FAT)												
JERZEE INSTANT LP-AI-S2	30%	PART. HYD. SOY				X						ECONOMICAL INDUSTRIAL CREAMER
JERZEE (34-51% FAT)												
JERZEE VEND C	34%	COCONUT									X	HIGHLY FLAVORED "DAIRY" CREAMER
JERZEE PF-44B-LP	44%	PART. HYD. SOY										LOW PROTEIN ECONOMICAL INDUSTRIAL CREAMER
JERZEE BLEND TUF-1-HD	44%	PART. HYD. SOY										ECONOMICAL HIGH MELT
JERZEE CWS (38-42% FAT)												
JERZEE CWS SOY	40%	PART. HYD. SOY OR PART.	XX			X						COLD WATER SOLUBLE
JERZEE CWS-MCT	40%	MEDIUM CHAIN TRIGLYCERIDES	XX								X	QUICK ABSORPTION IN BODY - HIGH ENERGY



CREAMING AGENTS PRODUCT SELECTION CHART

Please note that this product listing is by no means exhaustive and these systems can be further customized and designed to address and meet specific customer and application requirements. If you do not see a system that meets your specific needs, please let us know and we will be happy to work with you to design one that fulfills your requirements. Diehl Food Ingredients® is the market leader for these types of customized, specialty powdered creamer systems and our level of responsiveness and flexibility is unmatched in the industry.

Experience, Our Main Ingredient™

PRODUCT CATEGORIES	% FAT	FAT TYPE	HIGH SOLUBILITY	HIGH VISCOSITY	AERATION & FOAMING	BUFFERING CAPACITY	MAILLARD BROWNING	LOW pH STABILITY	HEAT STABILITY	LOW OR SUGAR FREE	TRANS-FAT FREE	POINTS OF DISTINCTION
JERZEE BLEND (44-53% FAT)												
JERZEE 50-COCONUT HS5	50%	COCONUT	XXX			X				XX	X	FAST DISPERSIBILITY, HIGH SOLUBILITY
JERZEE BLEND CBF	50%	COCOA BUTTER & COCONUT									X	PREMIUM GRADE, EXCELLENT BODY AND FLAVOR
JERZEE BLEND MS SOY	48%	PART. HYD. SOY										GOOD FOR UHT/HTST SYSTEMS
JERZEE BLEND 22007	50%	PART. HYD. SOY, PART. HYD. CANOLA, OR COCONUT									X - COCONUT	ECONOMICAL INDUSTRIAL CREAMER
JERZEE BLEND C	50%	COCONUT				X					X	HIGHLY STABILIZED, PREMIUM CREAMER
JERZEE CWS -80 BX	50%	SUNFLOWER								X	X	HIGH IN POLYUNSATURATED FATS, COLD WATER SOLUBLE
JERZEE CWS-50 SUNFLOWER IP	50%	SUNFLOWER								X	X	NON-GMO, HIGH IN POLYUNSATURATED FATS
JERZEE CWS-80 BXSC	50%	COCONUT						X	X	X		PROTEIN FREE SYSTEM
JERZEE CWS-80 BXS	50%	SUNFLOWER						X	X	X		PROTEIN FREE SYSTEM
JERZEE BLEND NDB	50%	COCONUT		X					X		X	DAIRY REPLACEMENT
JERZEE BLEND GB-SUNFLOWER	50%	SUNFLOWER									X	HIGH IN POLYUNSATURATED FATS
JERZEE BLEND N	51%	PART. HYD. CANOLA								X		REDUCED BROWNING RATE
JERZEE ORGANIC (35-50% FAT)												
JERZEE ORGANIC 35-PALM	35%	ORGANIC PALM								ORGANIC	X	ORGANIC PRODUCT
JERZEE ORGANIC 50-PALM	50%	ORGANIC PALM								ORGANIC	X	ORGANIC PRODUCT