



BUILDING A BETTER WAFFLE OR PANCAKE

Here's an easy tip for building a better flavored waffle or pancake: use SensoryEffects[®] Inclusions!!

With our fat-based delivery system, the volatile flavors and aromas are entrapped in the inclusion and are not released to the system until they are actually cooked on the griddle.

This means that you will get better flavor and aroma because less escapes. We have even designed our products in no-scorch formulas specifically for use in waffle and pancake applications. These products can be used in both dry mixes and frozen products to achieve superior flavor and aroma in the finished product.

Available in different sizes and shapes and many flavors like:

Cinnamon

Maple

Blueberry

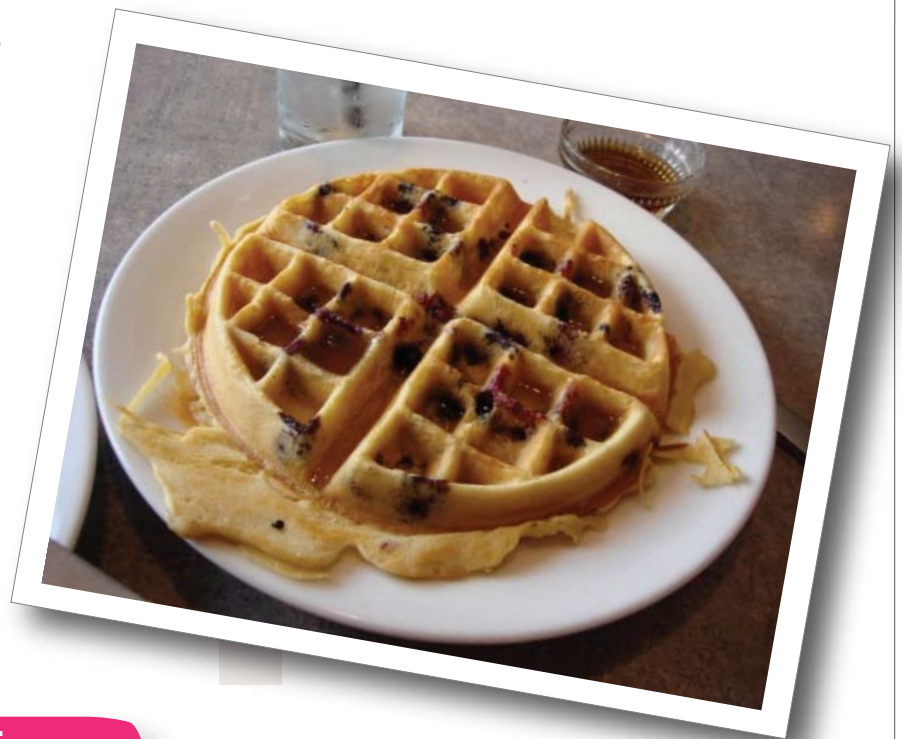
Raspberry

Strawberry

Peach

Apple

SensoryEffects[®] are an easy way to add a new flavor twist to an old favorite.



CLICK HERE
for more information
or to request a sample