VARIEGATES & BASES

ICE CREAM CONCEPTS

FEATURES AND BENEFITS

- Wide variety of great tasting ice cream bases and variegates
- Formulations available for full-fat, low-fat, non-fat and no-sugar-added (NSA) ice cream, frozen yogurt and Greek yogurt, sherbet, sorbet, gelato and even non-standardized products
- Versatility in variegate viscosity with both standard and textured variegates
- Bases available in different concentrations and usage rates

AWARD-WINNING FLAVORS

“Most Innovative Prototype Flavor” for our Salted Caramel Chocolate Pretzel at the 2011 Ice Cream Technology Conference

- Rich caramel custard ice cream loaded with dark chocolate flakes and ribbons of salty, crunchy pretzel variegate

“Most Innovative Prototype Flavor” for our Lemon Poppy Pound Cake at the 2014 Ice Cream Technology Conference

- Featuring a water-based, textured lemon poppyseed variegate and a lemon cake flavor base
Looking for a unique look and texture for your ice cream with a simplified approach? SensoryEffects Flavor Systems offers a full line of textured variegates that provides both.

**Fat-Based System**
These specialty variegates are fat-based systems which allow crispy and crunchy particulates (i.e. cookies, crackers, pretzels, etc.) to be added and still retain their original texture; our system keeps the moisture of the ice cream from reaching the particulates and thus making them soggy.

**Two-Component Approach**
By using a two-component approach combining a base flavor and a textured variegate, as opposed to the standard three-component approach which includes an inclusion of some sort, you can still obtain a more upscale ice cream with an efficient two-component system.

**Unique Processing**
The overall processing requirements are different because inclusions don’t need to be added via a fruit feeder or other approach; since the inclusions are in essence delivered by the variegate, the texture is contained within the swirl of the ice cream. This process results in a very unique appearance and texture flavor experience.

**OUR POPULAR FLAVORS**

**Water-Based**
- Lemon Poppyseed
- Brownie Batter
- Praline Pecan
- Caramel Coconut
- Caramel Coconut Pecan
- Marshmallow
- Donut Crumb

**Fat-Based**
- Salted Pretzel
- Fudge Crisp
- Sea Salt Cookie Fudge
- White Mint Crackle
- Hazelnut Crisp
- Gingerbread
- Graham Cracker
LOW MELT INCLUSIONS

FOR FROZEN DESSERTS

At SensoryEffects, we are the leader in fat-based inclusion technology and highly functional delivery systems.

Low Melt Point Inclusions are designed for use in ice creams and as mixes and toppings for frozen desserts. These products have been designed to melt at around 80°F so they are optimized for superior mouthfeel and flavor release in frozen dessert systems.

We offer custom flavors as well as the basic three chocolate flavor profiles: milk, dark and white, but true to our position as a flexible innovator, we can also make other custom flavors to offer a signature stamp for your products. With our low minimums, adding new flavor twists is not as risky or expensive.

FEATURES AND BENEFITS
- Easy handling and use
- Improved texture and melt
- Enhanced flavor release
- Crunchy textures available

AVAILABLE FLAVORS
- Lemon Crunch
- Birthday Cake
- Butter Vanilla
- Cinnamon Churro
- Green Apple
- Caramel
- Cherry Sour
- Grape
- Lemon Sour
- Pumpkin
SensoryEffects’ flavor delivery systems also include toppings, syrups and bases with a wide range of different viscosities, textures and concentration levels (1+5, 1+10 or 1+15) available. These products are very similar to variegates and flavor bases used in the frozen dessert market, but instead these are used as a topical ingredient or as a base to make a finished product like a shake, smoothie, sauce, or as an ingredient in a ready-to-eat dessert item.

We pride ourselves in developing customized flavor delivery systems with an unlimited range of flavors possible. We can deliver these customized solutions as a top-note addition to a concentrated base or as a turn-key system that requires very little additional preparation from your end.
COATINGS

CUSTOMIZED FLAVORS & TECHNOLOGY

SensoryEffects Flavor Systems are experts in fat-based technologies, including coatings, variegates and inclusions. With our market leading brand, Kalva® Dip Coatings for ice cream cones, we have a wide range of capabilities and flavors to choose from. Our coatings are particle sized reduced so you get a nice smooth and texture and a natural mouthfeel. We can also customize a system to meet your particular requirements.

These compound coatings are easier to temper and use and provide resilience as well as ease of use versus real chocolate, with an unlimited number of flavors and texture combinations available. Typically, they are less expensive to use as well.

FEATURES AND BENEFITS

• Fully customizable
• Different melt & set points
• Wide range of flavors & colors
• Excellent body & mouthfeel
• Optional particulates & textures
• Various packaging options
• Low minimum runs
• Full applications support

APPLICATIONS

• Soft serve ice cream
• Frozen custard
• Ice cream bars
• Yogurt
• Drizzle on sundaes
• Hand-dipped cheesecakes
• Other specialty desserts
• Liquid chips
## COATINGS

### Candy Crown™

<table>
<thead>
<tr>
<th>Item #</th>
<th>Flavor</th>
</tr>
</thead>
<tbody>
<tr>
<td>1301</td>
<td>Chocolate</td>
</tr>
<tr>
<td>1303</td>
<td>Cherry</td>
</tr>
<tr>
<td>1306</td>
<td>Peanut Butter</td>
</tr>
<tr>
<td>1310</td>
<td>Toasted Coconut</td>
</tr>
<tr>
<td>1313</td>
<td>Blue Raspberry</td>
</tr>
<tr>
<td>1365</td>
<td>White Bliss</td>
</tr>
</tbody>
</table>

**Notes**

- **Dipping temperature:** 95°F – 105°F
- The soft serve should be dispensed at 17°F and the Candy Crown coating should be 98°F for the ideal dipping temperature.
- Do NOT heat the Candy Crowns over 105°F. The product will become too thin and will melt the soft serve too much; extreme overheating can destroy the coating.
- Always use a thermometer to double-check temperatures of both the soft serve and dip coating to assure proper temperatures.

### Cool Cone™

<table>
<thead>
<tr>
<th>Item #</th>
<th>Flavor</th>
</tr>
</thead>
<tbody>
<tr>
<td>2000</td>
<td>Chocolate</td>
</tr>
<tr>
<td>2048</td>
<td>Cotton Candy</td>
</tr>
</tbody>
</table>

**Notes**

- **Dipping temperature:** 71°F – 85°F
- Do NOT heat the Cool Cones in a conventional warmer. Simply place the sealed or covered cans in a hot water bath to bring up to temperature.
- The ideal dipping range is 71-85°F. Do NOT exceed 85°F with Cool Cone otherwise the product will become too thin and will not coat well.
ICE CREAM COCOAS

OPTIMIZE YOUR CHOCOLATE QUALITY

Let SensoryEffects optimize the quality of your chocolate ice cream flavor mix. Being one of the largest chocolate dairy powder providers and having the ability to process our cocoa blends in-house as well as offering lower minimum requirements on custom blended cocoas, makes us the natural choice for cocoa powder blends for ice cream.

Our branded cocoas and blends serve as the base and building blocks for our proprietary products:

**Branded Cocoas**
- Chasewood™
- Grand Prix™
- SuperRed™

**Branded Blends**
- Cocoa Type R
- Royal Glen™

FEATURES AND BENEFITS

We can match or upgrade your current products as well as customize your cocoa blend to meet your exact color, flavor, price and form needs.
SensoryEffects Flavor Systems provides everything you need to capitalize on and succeed in the growing category of Frozen Fruit Bars.

**OUR POPULAR FLAVORS**
- Banana
- Blood Orange
- Blueberry
- Lemon
- Lime
- Coconut
- Mango
- Piña Colada
- Raspberry
- Strawberry

**Fruit Bar Mix Systems**
- Reduced sugar and no-sugar-added formulas available
- Natural and artificial high intensity sweetener systems available
- Premium, high fruit content bases to economical fruit juice based formulas
- Natural flavor and color systems
- Bases customized to meet your manufacturing capabilities and product needs
- Optional fortification can be added such as:
  - Vitamin C
  - Calcium & Vitamin D
  - Antioxidants Vitamins A, C & E