



Elevating Chocolate *with Flavor Enhancement*

Adding more chocolate isn't the only way to get a stronger chocolate profile in your baked goods. Chocolate flavor enhancement technology can be a great addition to many of challenges you face when developing decadently chocolate bakery items.

Bring your baked goods to the next level with chocolate flavor enhancers

- Enhance the appeal and mouth feel of chocolate compound coatings
- Make chocolate in baked goods taste more toasted or roasted, a characteristic frequently associated with a higher-end or premium tasting chocolate product.



Many reasons to use chocolate flavor enhancers

- **Cost of ingredients are high**
Chocolate flavor enhancement can help reduce the amount of cocoa needed in a baked good
- **Availability of cocoa isn't stable**
Reduce supply chain concerns around agricultural ingredients with addition of chocolate flavor enhancers
- **Create a more standardized baked good**
Addition of chocolate flavor enhancers can help keep the taste consistent from batch to batch
- **Enhance the flavor impact**
Chocolate flavor enhancers can elevate chocolate profiles in baked goods

Flavors that are up to the task

- Chocolate reaction flavors have thermal stability and won't flash off during the baking process
- Both dry and oil soluble chocolate flavor enhancement solutions available
- Flavors can be applied in a drizzle, compound coating, in dough, and more
- Optify, our proprietary taste modification technology, can alter and enhance chocolate to create more perceived sweetness, creaminess, and overall mouthfeel enhancement

