

Astaris provides EZ Dough™ for food processors to develop low-carbohydrate fresh, frozen and refrigerated pizza brands with the taste, volume and textural characteristics of traditional formulations. Benefits include reduced time for dough fermentation and proofing while minimizing labor costs.

Visit www.astaris.com

Flavor Dynamics offers its N&A Jazzy Java® Flavor in liquid and dry forms to impart a blend of rum, pecan and cinnamon with spicy background notes. It can enhance the flavor profile of any beverage or sweet application, is heat and freeze/thaw stable, and is suited to coffees, teas, baked goods and confections.

Visit www.flavordynamics.com

Flavor Dynamics presents its N&A Almond Cream Biscotti Flavor, which replicates the hard cookie by combining almond and cream flavors with a light vanilla background. This liquid product can bolster the flavor profile of sweets, beverages and baked products, is heat and freeze/thaw stable, and is suited to coffees, cookies and puddings.

Visit www.flavordynamics.com

Fortitech states that its custom nutrient systems offer multiple advantages to manufacturers. Premixes save on production and labor costs, allow for greater consistency, and enable better quality control because issues like taste, texture and ingredient interaction can be addressed in development rather than on the production line.

Visit www.fortitech.com

French's Flavor Ingredients introduces a new flavor: Country Style Honey Dijon. A 31% increase in honey-Dijon menu items since 2001 demonstrates consumer demand for a sweet burst of heat. This new product helps broaden market opportunities in dips, sauces, salad dressings, glazes and marinades. It is available in 55-gal. drums.

Visit www.frenchsingredients.com

American Palm Oil Council recommends *trans*-fat-free palm oil for better health and a functional source of vitamins A and E.

Visit www.americanpalmoil.com

GNT USA announces its extended line of colors featuring Exberry® Shades "Grape Blue Powder," "Cherry Red Powder" and "Pink Powder." These GMO-free, allergen-free, dry-blend powders don't contain chemical solvents, are water soluble, are heat and light stable, and can be added easily to tablets, protein mixes, sports bars and dry mix beverages.

Visit www.exberry.com

Sugar Food Corporation recommends its Almond Toppers line to complement popular ethnic cuisines in hot and cold preparations. Foodservice operators can choose from Roasted Garlic, Robust Parmesan, Country Ranch, Honey Roasted, Spicy Szechuan or Sun Dried Tomato & Basil.

Visit www.sugarfoods.com

Gold Coast Ingredients produces Natural and Artificial Butter Flavor Powder #3010037. The product lends itself to any reduced-fat or -cholesterol application, including bread, rolls, cake mixes, cookies, butter-cream-style icings, sauces, gravy mixes, etc.

Visit www.goldcoastinc.com

Gamay Foods has a full line of hot-fill sauces customized for tomorrow's dinners. Packaged in flexible pouches using poly, metallized or foil films, these shelf-stable sauces are developed with your customer in mind. Pour-spout channel dispensing is available along with registered/random print.

Visit www.gamayflavors.com

Grain Processing Corporation suggests Stabilite™ hydrogenated starch hydrolysates (polyglycol) products for no-sugar-added ice cream formulations. The relatively high molecular weight of the product's polyols, in combination with high-intensity sweeteners, helps replace typical sugar solids in ice cream and frozen dessert formulations.

Visit www.grainprocessing.com

