

BAKE IT BETTER



with these not to be missed flavours!

Unleash new and tasty possibilities into your bakery products to satisfy, tempt and drive your sales. We have launched three ranges of **bakery flavours** we're confident will help you capture today's discerning and adventurous palates.





FLAVOUR SOLUTIONS TO CREATE AND ELEVATE FOOD PRODUCTS

Innovative

Sensational, current and fun mix of flavours

Brown sugar milk tea

A sweet first impression followed by a caramelised sugar and popcorn-like nuances.

Indulgence

Reimagined classics that hits the spot with every bite

Pandan

Known as the “Vanilla of the East”. Freshly grounded pandan leaves with sweet lingering notes, and a slight finish of coconut cream.



Chocolate

Creamy and rich dark chocolate milk with slight hints of toasted nuts.



Savoury

Authentic, aromatic, intense flavours to leave its mark

Sichuan Spice Mala

A savoury yet peppery top note, followed by hints of cardamoms and aniseed.

Chicken Satay

A savoury combination of smoky grilled lemongrass marinated chicken skewers, with hints of spiced peanut sauce and freshly cut cucumbers.



FLAVOUR ENHANCEMENT

Add richness and creaminess



BROADEN FLAVOUR

Create unique profile differentiation



CUSTOMISED SOLUTION

Meet specific processing needs



BAKING PERFORMANCE

Heat stable & heat stress tolerant

