

Inclusion Technologies Bits-O-Flavor[®] Product Line Description

BITS-O-FLAVOR[®]

Bits-O-Flavor[®] are high quality flavor inclusions available in various sizes and shapes and in several formats (high density nuggets and low density flakes). These customized sensory delivery systems add appearance, color, flavor, texture, and even aroma to a wide range of finished applications.....some may even call this the “signature stamp” of a product! These functional inclusions are available in many colors and sweet-type flavors and are available in both traditional and value-added recipes, and ALL products made at Inclusion Technologies are certified 100% nut-free.

Bits-O-Flavor[®] Nuggets – these are extruded higher density particulates available in small, medium, large, and crescent shapes and in a wide variety of sweet type flavors and colors. These nuggets are typically used internally in products and when heat processed (baked, cooked, fried, etc.) they melt out and delivery the sensory attributes to the product, mostly forming discreet pockets of color, flavor and texture depending mainly upon when, and how, they are added to the product. The melt properties and the amount of “bleed” can be controlled through both the formulation of the nugget (ingredient selection) and the manner in which they are incorporated into the finished product. The traditional nugget recipes are the most economical and contain artificial colors and flavors, but “value-added” formats of nuggets are also available which satisfy non-GMO, clean-labeled (no artificial ingredients), and even allergen-free label requirements.

Bits-O-Flavor[®] Flakes – these are flaked products available in both a fine and a coarse mesh size. These lower density flakes are built on a corn cereal backbone and are irregular in size and shape. The flakes are typically used topically or externally on finished products, but they also have been used internally in many baked items as well. Topically, they provide a nice crunchy type texture and they deliver the targeted flavor, color, and aroma to a product. The melt properties of the flakes cannot be altered and when used internally as an inclusion they typically deliver more of a “marbled” type appearance and a higher distribution in the dough or food system versus the nuggets. With the corn cereal component they will also deliver a different texture than the nuggets too. The amount of bleed with the flakes can be somewhat controlled when using synthetic colors, but the newer natural color-based systems are a bit more tricky because most of these are water soluble and bleed to a much higher degree than their synthetic counterparts.

NEW Bits-O-Flavor[®] Coated Sugars - these new concepts take granulated sugar crystals and coat them with a high temperature melt solid fat that contains color and flavor, then they are “dried” using a food starch so that they are free-flowing (or even a flour salt in the case of the salted caramel flavor). These products were developed to be used as a topical ingredient to add a distinct look, taste, and crunch on a variety of bakery and confectionery products including cookies, bars, and biscotti to name a few. These products are available in a wide range of flavors and colors and can be made in clean-labeled or allergen-free formats too.

Choosing the Best Inclusion Format

We typically urge our customers to try all forms of *Bits-O-Flavor[®]* to see exactly how each one works in their specific application and process, to determine what the best inclusion format would be for them. We have a list of standard commercial items of various sizes, shapes, and colors that were made in the plant and are in stock and available for samples. We can also make both flakes and nuggets in the test kitchen too, so customized flavors and colors not currently on the commercial listing are available upon request.

So, bring us your next new product idea and we will work with you to develop the most ideal *Bits-O-Flavor[®]* inclusion to best suit your specific application, labeling, and nutritional requirements.