

BITS-O-FLAVOR®

Coated Sugars

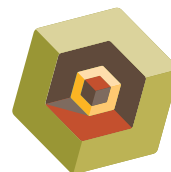
Inclusion Technologies now offers a range of allergen-free specialty sugars under the Bits-O-Flavor® brand. These sugars are made with all natural ingredients and are available in two different sizes (fine powder and coarse granular) and in a wide range of impactful flavors and colors, including:

- *Apple*
- *Banana*
- *Blueberry*
- *Cappuccino*
- *Cherry*
- *Chocolate*
- *Cinnamon*
- *Lemon*
- *Lime*
- *Maple*
- *Orange*
- *Peach*
- *Peppermint*
- *Pineapple*
- *Raspberry*
- *Salted Caramel*
- *Strawberry*
- *Vanilla*

These sugars are highly flavored and colored, and are sealed with a coating fat in order to preserve the natural components; this allows for improved stability in finished applications. These ingredients are designed for post-bake topical applications and are not intended to withstand baking or other processing temperatures above 140° F.

These products are designed to add a burst of color, flavor, texture, and crunch to a variety of end-use products. They provide a convenient and easy way for companies to offer line extensions of established brands, or introduce entirely new ones.

Why not use these unique sugars to add a signature stamp to your next baked good or confectionery creation?



inclusion®
technologies