

# Ingredients for the Baking Industry



Established in 1978, AMPAK Company, Inc. is a diverse Solutions Partner in the global sourcing of high-quality functional ingredients that can be used in a wide range of products across key industries. We have established strong supply relationships with key global manufacturers.



## Bakery Ingredients

### Musim Mas:

#### Emulsifiers:

(Mono- & Diglycerides, Propylene Glycol Monoesters, Sorbitan Esters, Lactylated Monoglycerides, SSL) MASEMUL™ MDG 5080, MASEMUL™DMG 9320 NH, MASEMUL™ SSL 2802, MASEMUL™ SSL 3302, MASEMUL™ PGE 5702, MASEMUL™ PGMS 9502, MASEMUL™ PGE 4090, MASEMUL™ DMG 8502 SE, MASEMUL™ LMG 2202

**Functions:** Crumb softener; Dough conditioner/strengthener; Anti-staling; Batter emulsion; Increases/stabilizes aeration; Provides uniform cake structure; Promotes large cake volume and crumb structure; Aeration emulsification; Improves mouthfeel

**Applications:** Plain & Wholegrain Breads, Rolls, Biscuits, Cookies, Crackers, Cake Batters, Cake Mixes, Sponge Cake, Gels, Fillings, Icings, Starch & Cereal Products, Pasta/Noodles, Cake Shortening, Cake Margarine, Topping Powders

### Inclusion Technologies:

- Nadanut® Nut Extenders & Replacers
- Nadanut® Candy Coated Pralines

### Allergen-free Specialty Sugars:

Bits-O-Flavor®

- Bits-O-Flavor® Coated Sugars
- Bits-O-Flavor® Nuggets
- Bits-O-Flavor® Flakes
- Bits-O-Flavor® Savory TVP Bits

Made with all natural ingredients; Available in two different sizes (fine powder and coarse granular); Wide range of flavors and colors available including: • Apple • Banana • Blueberry • Cappuccino • Cherry • Chocolate • Cinnamon • Lemon • Lime • Maple • Orange • Peach • Peppermint • Pineapple • Raspberry • Salted Caramel • Strawberry • Vanilla

**Functions:** Improved stability in finished applications; Adds color, flavor, texture, and crunch; Removes nut allergen

**Applications:** Donuts, Muffins, Breads, Cake Mix, Pancake Mix

### Hydrocolloids:

Agar-Agar, Carrageenan, Cassia Gum, CMC, Gelatin, Glucomannan (Konjac), Guar Gum, Gum Arabic, Gum Ghatti, Gum Karaya, Gum Tragacanth, HPMC, Locust Bean Gum, MCC, Tara Gum, Xanthan Gum, Custom Blends.

**Functions:** Water binding; Shelf-life extension; Soluble fiber increases bread volume; Thickener; Enhances mouthfeel

**Applications:** Tortillas, Breads, Rolls, Cake Mixes, Fillings, Icings

### Bay Valley Foods:

#### Powdered Fats:

Powdered fats from soy, palm, coconut, and sunflower oils

**Functions:** Aeration; Enhanced creaminess/mouthfeel; Extend shelf life; Replace liquid/plasticized shortenings

**Applications:** Fillings, Pastry Creams, Cake Mixes

Customer service and support are a top priority of AMPAK Company, Inc.

We stand behind our products based on our strong international supply-chain affiliates, backed by a guarantee that our products will meet or exceed all expectations. Our Commercial Specialists across the U.S. can provide the customized solutions you need.

## AMPAK COMPANY, INC.

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# AMPAK

Bringing The World's Ingredients To Your Door

[ampakcompany.com](http://ampakcompany.com)

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