

# Ultra Fresh® Sweet

Extended freshness solutions for sweet goods



- ▶ Provide fresher tasting products
- ▶ Minimize waste and stales
- ▶ Enhance product quality
- ▶ Increase availability for fully stocked shelves

## Sweeten up shelf-life with Ultra Fresh® Sweet

Ultra Fresh Sweet is the revolutionary new enzyme solution that keeps sweet goods fresher longer. Our tiered offering provides optimal freshness in large and small cakes, muffins, donuts and more. You can add it at the bowl or optimize the formula to reduce undesirable ingredients and save money. It also provides higher quality through freeze and thaw cycles. By utilizing Ultra Fresh Sweet in your sweet good products you'll benefit from:

- ▶ Savings from reduced wastes and stales
- ▶ Fuller shelves for enhanced selling opportunities
- ▶ Improvement in the quality of baked goods
- ▶ Flexibility to meet varying consumer preferences

## Consistently deliver high quality sweet goods

Ultra Fresh Sweet is tolerant and product-enhancing, with unique performance attributes that make it possible to:

- ▶ Increase crumb moistness, softness and resilience
- ▶ Deliver properly balanced activity to create maximum quality and freshness
- ▶ Optimize enzyme activity with respect to temperature, pH, time, enzyme inhibitors, substrate availability and moisture

## Current extended freshness solutions fall short

### Gums

Gums can cause tough and chewy textures and require additional strengthening ingredients to maintain finished volume.

### Starches

Starches mask desired flavors and can taste starchy. Additionally they add viscosity to batter that can create processing issues. Starches also require additional strengthening ingredients to maintain finished volume.

### Other Enzymes

Other enzymes can add life to products but do not always enhance the performance. Additionally they can limit freshness capabilities and add performance challenges.



# Ultra Fresh® Sweet

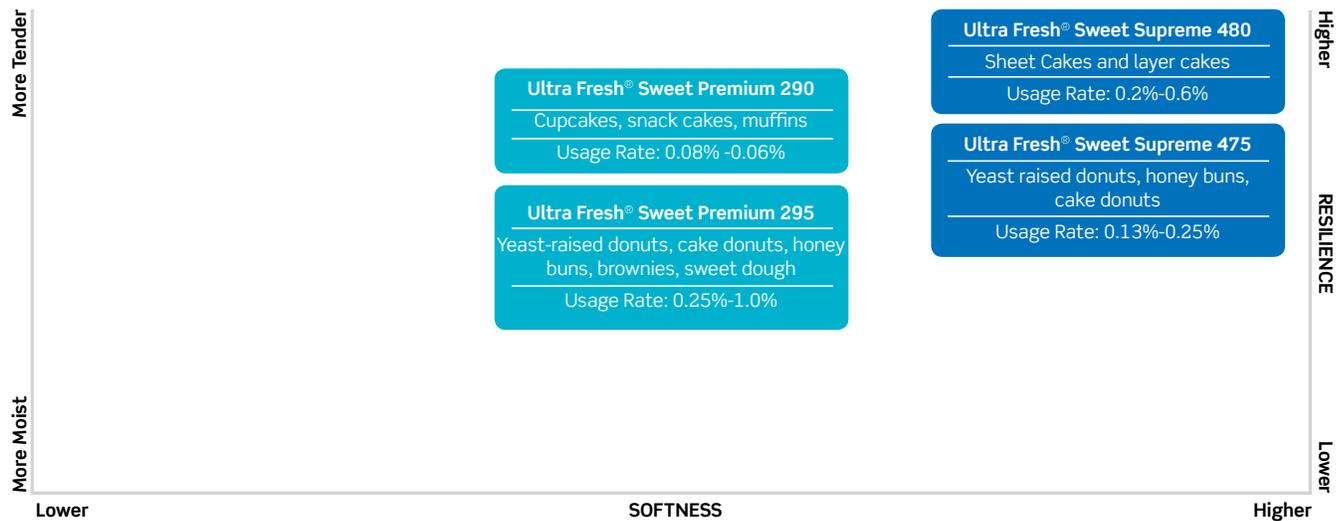
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It's simple. Corbion's Ultra Fresh Sweet portfolio offers a comprehensive freshness solution, protecting the quality of your finished products, and ensuring they stay fresher, longer. In an industry where every extra day on the shelves is precious, there's nothing else in the marketplace to match it. Our tiered portfolio offers a variety of solutions, for increased moistness, resilience, softness, and everything else in-between. If you want the best cakes, muffins, donuts or brownies on the market- choose Ultra Fresh Sweet. The gold standard from Corbion.

Product Name	SKU	Form	Applications	Usage rate	Attributes
Ultra Fresh® Sweet Supreme 480	134269	Powder <small>Also available in paste form (133780)</small>	Sheet cakes and layer cakes	0.2%-0.6%	Creates smooth, tender, resilient crumb texture with improved flavor stability over time. Extremely tolerant in dosage and production. Superior eating quality providing 45-plus days of freshness
Ultra Fresh® Sweet Supreme 475	136701	Powder	Yeast-raised donuts	0.13%-0.25%	Creates smooth, tender, resilient crumb texture with improved flavor stability over time. Extremely tolerant in dosage and production. Superior eating quality providing 45-plus days of freshness
			Honey buns, cake donuts	0.4%-1.0%	
Ultra Fresh® Sweet Premium 290	138465	Powder	Cupcakes, snack cakes, muffins	0.08%-0.6%	Creates smooth, tender, resilient crumb texture with improved flavor stability over time. Extremely tolerant in dosage and production. Superior eating quality providing 45-plus days of freshness
Ultra Fresh® Sweet Premium 295	136691	Powder	Yeast-raised donuts	0.08%-0.16%	Versatile across a variety of applications, providing soft, resilient and moist crumb texture. Consistent freshness up to 45 days. Optimizes crumb structure in brownies and donuts
			Cake donut, honey bun, brownies	0.4%-1.0%	
			Sweet dough individual size	0.1%-1.0%	

## Texture Comparison



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### Sample Support

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@corbionfood



+1 800 669 4092

Corbion creates innovative ingredient solutions for leading food manufacturers around the world. Our expertise inspires customers to craft foods that start flavorful, stay fresh and remain safe, from date of production to date of consumption. Using sustainable solutions that deliver real, consumer-focused value, we work side-by-side with customers, helping them grow and create delicious food that capture peoples' palates and earn their trust. At Corbion our priorities as consumers shape the solutions we create, and as a result, feel confidence and pride in serving our own families and friends the products we help make possible.

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