

Product List for Bakery Applications

Dough Systems and Applications:

TexRite® B19 & B22: Improves machinability and extends soft texture of bagel and low fat baked products.

TexRite® PC21:

Improves machinability, provides a soft internal texture and crispy exterior to pizza crust and similar products.

Actobind® PTM:

Improves cooked texture (al dente) and cooked yield of pasta and noodles.

Actobind® EPS:

Stabilizer and emulsifier system to improve shelf life and texture (cohesiveness and flexibility) in tortillas.

Seal 'N Shine Glaze:

Provides glossy sheen similar to egg wash but also reduces surface dehydration and freezer burn.

Easy Brown System:

Browning agent for bakery products such as pizza crust, calzones, pie crust and similar products.

Sealtite® 1230:

Edible adhesive to seal tortilla wraps with convenient cold water make-up.

Fillings & Toppings and Applications:

Actobind® PS: Improves texture and freeze/thaw stability for pumpkin and sweet potato pie fillings.

Actogel FPS-11: Improves freeze/thaw and baking stability in fruit fillings. Controls syrup purge during frozen storage.

Actogel CPT-49: Stabilizer system for use in low/no fast pudding style chocolate icings and toppings.

Actogel 1315: Stabilizer and thickening system for glossy, high brix syrups like caramels.