



## GLUTEN FREE MENU

### Bread and Baked Good Enhancers

<b>Natural</b>	<b>Bread Crust Type Flavor</b>	<b>Liquid</b>
<i>Adds warmth and depth to bread, also adds brown baked notes. Good for brown bread and muffins.</i>		
<b>Natural</b>	<b>Brown Type Flavor</b>	<b>Liquid</b>
<i>Enhances white bread for a fuller baked character, can also be used in muffins.</i>		
<b>Natural</b>	<b>Caramelized Flavor</b>	<b>Liquid</b>
<i>Adds a subtle sweetness and whole wheat or honey wheat character. Good for brown bread and muffins.</i>		
<b>Natural</b>	<b>Potato Bread Type Flavor</b>	<b>Liquid</b>
<i>Adds a smooth buttery note when used at low levels, use for a potato flavor roll.</i>		
<b>N/A</b>	<b>Savory Topnote</b>	<b>Liquid</b>
<i>Can be used as a full mouth enhancer for savory type breads: cheese breads, pizza, etc.</i>		

### Bread Enhancers

<b>Natural</b>	<b>Romano Cheese Flavor</b>	<b>Powder</b>
<i>Enhancer in sourdough breads, adds acidic note.</i>		
<b>Natural</b>	<b>Buttermilk Type Flavor</b>	<b>Powder</b>
<i>Enhancer in sourdough breads, adds a slight tangy dairy note.</i>		
<b>Natural</b>	<b>Buttermilk Type Flavor</b>	<b>Liquid</b>
<i>Enhancer in sourdough breads, adds buttery note.</i>		

### Baked Good Enhancers

<b>N/A</b>	<b>Cinnamon Sweet Potato Swirl Flavor</b>	<b>Liquid</b>
<i>Adds nice heavy sweet notes with a subtle cinnamon presence. Typical sweet potato character does not come through.</i>		
<b>N/A</b>	<b>Cupcake Flavor</b>	<b>Liquid</b>
<i>Enhances vanilla cakey notes.</i>		
<b>N/A</b>	<b>Graham Cracker Flavor</b>	<b>Liquid</b>
<i>Flavor works as an enhancer for overall baked goods category. Adds subtle baked cake notes.</i>		