

INTERNATIONAL BAKERY

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gerkens
cacao

OCT - NOV 2019

Up to 1/3

of EU consumers are less likely
to purchase a product with
alkali agents on its label

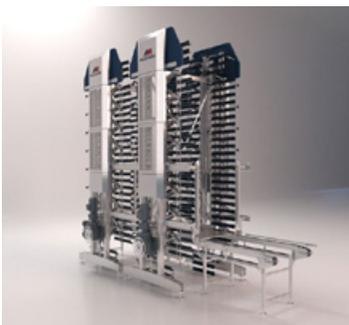


DELICIOUSLY
DARK COCOA
POWDER

*The new GS cocoa
powder range*

Looking good
inside & out

Cargill



GULFOOD
MANUFACTURING



NATURAL
INGREDIENTS



PIZZA
PRODUCTION



PIES &
PASTRIES

Mantrose outlines the potential of quality ingredients

Holton Foods, a brand under Mantrose, has expanded its range to include plant-based alternatives and explains the benefits of a multi-use ingredient system for the industry

In 2016, Mantrose expanded its portfolio of companies to include Holton Foods. Holton Foods, based in Illinois, USA, are a leading name in high quality strength in egg white bases and baking stabilisers for baked, dessert and prepared foods.

Since 1946, Holton Food Products has been helping its customers succeed by providing quality ingredients, customised product development and technical support—all fuelled by strong food science and applications experience. This dedication and know-how has enabled customers to build appealing product lines, increase sales and improve margins.

These products are typically used in challenging applications where freeze-thaw stability, shelf life extension and process tolerance are critical to its customers' success. The formulas can be included in a range of applications including refrigerated creams, icings, fruit pie fillings, cheesecakes, meringue toppings and shelf-stable savoury items like delicate cheese filled tortellini, savoury or sweet cereal nutritional snack bars or quiche fillings with watering out problems.

A recent addition to the range is the patented meringue PB, a plant based vegan meringue base with outstanding foaming ability and stability, comparable to traditional egg white systems and it has a reduced sugar taste for those who have less of a sweet tooth. Meringue and marshmallow toppings made with a plant-based meringue base have excellent freeze-thaw stability and also do not shrink or water out at room-temperature allowing for an extended shelf life. This base can be used to create classic dried Meringue shells, and rich no boil butter cream.

Another key addition to the range is Spregg CL which is a premium-grade, multi-use ingredient system that helps retain moisture and fresh-baked texture qualities throughout the shelf-life of bakery products. Spregg CL strengthens pastry and cookies while reducing shrinkage and brittleness. Use of Spregg CL in cakes, muffins, doughnuts and soft cookies results in increased volume and improved moistness and mouthfeel. Spregg CL facilitates consistent shape and volume in automated baking processes, improves freeze-thaw stability and helps delay the staling of baked goods. It is also available allergen free, which makes it ideal for gluten free baking.

Summit Stabiliser is a hot process formulation which helps prevent watering out of fillings, custards, sauces, meringue toppings and other applications where syneresis is an issue. It helps products which undergo multiple freeze-thaw cycles and other adverse handling conditions. It can also be used with egg white to create a meringue with increased stability. As an excellent particulate binder, it can also be used to create low-sugar nutrition bars, savoury snacks, vegetable and meat-analogue patties and many other types of products.

A L.E.W Stabiliser (Liquid Egg White Stabiliser) is a fantastic product for use with fresh egg whites. It helps increase the stability and shelf life of hard-shell meringues and meringue toppings, allowing them to withstand long distance transportation and multiple freeze-thaw cycles. It binds and whips extremely well and can be used in low sugar inclusions and also reduces the shrinkage and drying out of toppings under refrigerated conditions.

Mantrose-Haeuser Co., Inc. has a proud heritage as a leading, global supplier of

specialty films and high-performance edible coatings for the pharmaceutical, confectionery, agricultural, food and industrial industries for decades. Mantrose is a subsidiary of RPM International, Inc., a five-billion-dollar specialty coatings company trading on the New York Stock Exchange. Its headquarters are based in Westport, Connecticut in the USA with subsidiaries in the UK, the Netherlands and Hong Kong. The company says it is constantly monitoring current trends and launching new products to keep the company and products at the forefront of new technology.



Stand 6K120



Holton Food Products®
Texture • Stability • Quality

Plant Based Stabilizing Systems

Spregg CL®

retains moisture and fresh-baked texture
strengthens pie crusts while reducing shrinkage and brittleness
improves freeze-thaw stability and extends shelf-life



Meringue Base PB

Plant based egg white alternative
excellent freeze-thaw stability & binding capabilities
enhances texture and mouthfeel



7, Northfield Farm, Great Shefford, Hungerford, Berkshire, UK
tel: +44 1488 648988, e-mail: sales@mantrose.co.uk, www.holtonfp.com