



FLAVORS FOR BAKERY

From nostalgic and traditional to indulgent and novel, Trilogy has the essential flavor ingredients that bakery manufacturers seek to meet the ever-changing tastes of consumers. All of Trilogy’s bakery flavorings offer superior taste and mouthfeel while reducing cost-in-use. Our widely used, heat-stable baking flavors are found in traditional bakery products as well as low-fat and low-sugar applications.

SOME OF OUR BAKING EMULSIONS INCLUDE

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|---------------------------|------------------------------|
| (18775) CINNAMON EMULSION | (353876) PEPPERMINT EMULSION |
| (152472) LEMON EMULSION | (616730) PINEAPPLE EMULSION |
| (112502) LIME EMULSION | (132330) VANILLA EMULSION |

SOME OF OUR ENCAPSULATED PRODCUTS FOR BAKERY INCLUDE

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|-----------------------------------------|-------------------------------------------|
| (193134) ALMOND POWDER | (915539) COOKIES AND CREAM (ENCAPSULATED) |
| (172046) APPLE (ENCAPSULATED) | (193289) HAZELNUT (ENCAPSULATED) |
| (561817) BANANA (ENCAPSULATED) | (152582) LEMON (ENCAPSULATED) |
| (911235) CHOCOLATE, DARK (ENCAPSULATED) | (981945B) MAPLE (ENCAPSULATED) |
| (911234) CHOCOLATE, MILK (ENCAPSULATED) | (171745) STRAWBERRY (ENCAPSULATED) |
| (1859) CINNAMON (ENCAPSULATED) | (13102) VANILLA POWDER |
| (734551) COCONUT (ENCAPSULATED) | |

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<p>4 GENERATIONS OF EXPERTISE</p>	<p>EST. 2007</p>	<p>OFFICES IN 5 COUNTRIES</p>	<p>LOW TO 0 MICROBIOLOGICAL CONCERNS</p>
<p>100+ ORGANIC FLAVORS</p>	<p>100,000 SQFT PRODUCTION FACILITY</p>	<p>1,000+ FLAVORS AVAILABLE IN SAMPLE LIBRARY</p>	<p>25+ OLEORESIN PRODUCTS 100+ SPICE ALTERNATIVE BLENDS</p>