

PRODUCT INFORMATION SHEET

Formula is for Experimental Purposes Only



PALE ALE AND SHARP CHEDDAR CHEESE SAUCE - KOKUMI DEMO

SAV13921.002

Description: This cheese sauce features Bell's Pale Ale Flavor which add's a crisp, fruity, beer notes while Bell's Sharp Cheddar Flavor adds creamy, tangy, cheddar cheese notes. The kokumi in ver. 2 brings a richness to the sauce that accentuates the cheese qualities already present.

Formula

	Ver 1	Ver 2
	%	%
WATER	40.620	40.220
CHEESE, AMERICAN, WHITE, EXTRA MELT	25.000	25.000
MILK, EVAPORATED	23.200	23.200
CREAM CHEESE	4.510	4.510
STARCH, MODIFIED, PURE GEL B990	2.250	2.250
MILK, WHOLE (3.25% MILKFAT)	2.000	2.000
SALT, FINE, FLAKE	1.000	1.000
CHEESE, CHEDDAR (SHARP) TYPE FLAVOR OS, NATURAL, 31.47906	0.250	0.250
SUGAR, WHITE, GRANULATED	0.240	0.240
BEER, PALE ALE TYPE FLAVOR SD, NATURAL, 18.39804	0.200	0.200
YEAST EXTRACT, HUM LS, DSM	0.180	0.180
GARLIC, GRANULATED	0.150	0.150
GUM, PRE-HYDRATED ACTION 1144, TIC GUMS	0.150	0.150
ONION, POWDER	0.120	0.120
PAPRIKA OLEORESIN, CV80K	0.100	0.100
PEPPER, WHITE, GROUND, 60 MESH	0.030	0.030
KOKUMI TYPE FLAVOR POWDER, NATURAL, 132.50604		0.400
Total	100.000	100.000

Procedure

1. Plate OS flavor on salt and sugar, combine remaining dry ingredients and set aside
2. Puree remaining ingredients, blend in dry mix
3. Bring mixture to 180F for 2 minutes
4. Cool slightly, stir in flavor and refrigerate or freeze until ready to use

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BLACKBERRY TARRAGON BBQ SAUCE - SWEETNESS ENHANCER DEMO

SAV09522.008

Description: This BBQ sauce features Bell's Tarragon Flavor which adds fresh, green, anise notes while Bell's Blackberry Flavor adds fresh picked blackberry notes. Bell's sweetness enhancer boosts the overall flavor profile while enhancing the juicy notes of the blackberry flavor. Bell's Smokeless Smoke Flavor adds a nice clean smoke profile without adding smoke on the label.

Formula

	Ver 1	Ver 2
	%	%
CORN SYRUP, HIGH FRUCTOSE, LIQUID 55 DE	39.630	39.630
WATER	16.150	15.900
TOMATO PASTE	11.200	11.200
VINEGAR, RED WINE, 5% ACIDITY	10.200	10.200
VINEGAR, WHITE WINE, 5% ACIDITY	8.000	8.000
HONEY, CLOVER	3.800	3.800
BLACKBERRY JUICE CONCENTRATE 65 BRIX	3.000	3.000
SALT, FINE, FLAKE	2.200	2.200
STARCH, CORN, CLARIA PLUS, TATE & LYLE	1.800	1.800
OIL, CANOLA	1.700	1.700
ONION, POWDER	0.600	0.600
GARLIC, POWDER	0.600	0.600
BLACKBERRY FLAVOR WONF, OS, NATURAL, 15.51321	0.220	0.220
TARRAGON FLAVOR WONF OS, NATURAL, 136.48572	0.200	0.200
BLACK PEPPER, GROUND, 30 MESH	0.200	0.200
YEAST EXTRACT, HUM LS, DSM	0.200	0.200
SWEETNESS ENHANCER FLAVOR, NATURAL, 141.38993	0.000	0.250
MALIC ACID	0.150	0.150
ACID, ACETIC, GLACIAL	0.050	0.050
GUM, ACTION GUM 1144, TIC GUMS	0.050	0.050
SMOKE TYPE FLAVOR, NATURAL, 141.46755	0.050	0.050
Total	100.000	100.000

Procedure

1. Combine canola oil with Action Gum 1144 in a small bowl
2. In a medium sauce pan add all ingredients except the flavors and mix well
3. Bring to a simmer and remove from heat
4. Add WS flavors and let cool in refrigerator overnight

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BLISTERED SHISHITO AND CHARRED GINGER POTATO SALAD

SAV08822.011

Version: 1

Description: This side dish is a Japanese Style Potato Salad featuring Bell's Sautéed Shishito Pepper and Charred Ginger Flavors. The Sautéed Shishito Pepper brings the blistered pepper skin note and the sweet, green chili notes. The Charred Ginger Flavor brings the cooked, Maillard reaction notes and the spicy ginger flavor.

Formula	%
POTATO, RUSSET, DICED	63.762
KEWPIE MAYONNAISE	9.810
CARROT, SHREDDED	7.357
HAM, DELI SLICED	6.621
EGGS, HARDBOILED, PEELED	6.131
CELERY, SMALL DICE	3.924
SALT, FINE, FLAKE	1.226
VINEGAR, RICE, 42 GRAIN	0.490
JALAPENO PEPPERS, CHOPPED	0.368
PEPPER, SHISHITO (SAUTEED) TYPE FLAVOR OS, NATURAL, 112.53019	0.150
GINGER FLAVOR WONF (CHARRED TYPE) OS, NATURAL, 59.46675	0.100
BLACK PEPPER, 30 MESH	0.061
Total	100.000

Procedure

1. Put the potatoes in a medium pot and add cold water and salt. Bring water up to a boil, reduce heat to medium and simmer for about 15 minutes or until potatoes can be smashed with a fork.
2. Drain water from the pot. Put the potatoes back into the pot and let rest for 5 to 10 minutes to let excess moisture evaporate.
3. Lightly mash the potatoes and add rice vinegar and black pepper. Set aside to cool.
4. While the potatoes are cooling, combine the remaining ingredients in a medium mixing bowl.
5. Once the potatoes are cool, fold them into the mixture.
6. Let rest under refrigeration at least 30 minutes before serving.



COLA BAKED BEANS

SAV08822.010

Version: 1

Description: This home style baked bean recipe features Bell's Cola Flavor and Sweetness Enhancer. The cola flavor brings the classic flavors from a refreshing Cola such as Cinnamon, Lime, and Lemon. The Sweetness Enhancer helps support and drive forward the sweet soda notes and gives a nice, sweet mouthfeel. It also can help reduce added sugar in a recipe by upwards of 30%.

Formula	%
BEANS, CANNED, WHITE, GREAT NORTHERN	44.020
WATER	25.050
SUGAR, BROWN, DARK	8.000
SUGAR, GRANULATED	8.000
TOMATO PASTE	8.000
BACON BITS, REAL	2.000
SALT, FINE, FLAKE	1.450
VINEGAR, APPLE CIDER, 50 GRAIN	1.000
ONION, DRIED, MINCED, FLAKE	0.300
YEAST EXTRACT, HUM LS2	0.300
STARCH, FOOD MODIFIED, CONSISTA, TATE AND LYLE	0.300
ONION POWDER	0.250
GARLIC POWDER	0.250
WORCESTERSHIRE POWDER	0.200
TOMATO POWDER	0.200
COLA FLAVOR WONF, NATURAL, 45.31485	0.150
SWEETNESS ENHANCER FLAVOR, NATURAL, 141.38993	0.150
MUSTARD FLOUR, 44-013	0.100
PEPPER, BLACK GROUND, 30 MESH	0.080
CITRIC ACID, ANHYDROUS	0.050
CUMIN, GROUND	0.050
PAPRIKA, GROUND, 120 CV	0.050
ACID, ACETIC, GLACIAL	0.050
Total	100.000

Procedure

1. Combine all dry ingredients
2. In a pot combine dry ingredients with all remaining ingredients except beans and flavors and bring to a simmer
3. Carefully stir in beans and cook until heated through
4. Remove from heat, stir in flavors and serve or refrigerate until ready to use



SOUR CHERRY SOUP (MEGGYLEVES)

SAV08822.009

Version: 1

Description: This Hungarian fruit based soup features Bell's Cherry and Fennel Flavors. The Cherry Flavor is added to help boost the sour cherry notes in the recipe. The Fennel Flavor brings a fresh vegetable note and a slight black liquorish flavor that helps balance the sour, sweet cherry note.

Formula	%
WATER	69.055
CHERRY JUICE CONCENTRATE (SOUR), 68 BRIX	12.047
CHERRIES, SOUR, PITTED	6.331
ONION, IQF 1/4" DICE	4.374
WINE, SHERRY	4.016
STARCH, FOOD MODIFIED (REZISTA HV)	1.957
CELERY, DICED 1/4", RAW	0.921
SUGAR, WHITE, GRANULATED	0.500
SALT, FINE, FLAKE	0.230
SODIUM BENZOATE, 25% W/W SOLN.	0.200
CHERRY, MONTMORENCY TYPE FLAVOR OS, NATURAL, 33.49308	0.138
FENNEL FLAVOR WONF (FRESH TYPE) OS, NATURAL, 70.51732	0.115
POTASSIUM SORBATE (25% W/W SOLN)	0.080
BLACK PEPPER, 30 MESH	0.035
Total	100.000

Procedure

1. Heat the oil in a sauce pan on medium heat. Add the onion and celery and sautee for 5 minutes stirring occasionally to soften the vegetables, but not brown them.
2. Add the sherry wine and bring to a simmer. Cook until liquid is reduced by one-third, about 15 minutes. In the meantime, make a slurry with the starch and water.
3. Add the dried cherries, cherry juice concentrate, salt, pepper, and slurry and cook for 5-10 minutes until cherries have soften and begin to break down.
4. Blend soup using immersion blender until smooth. Pass mixture through fine-mesh sieve into and blast chill.
5. Serve cold and garnish with a dallop of sour cream, chopped cherries, black pepper, fennel fronds, and toasted pepitas.



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MICHELADA BBQ SAUCE

SAV24318.1

Version: 1

Description: Michelada is a beverage that is typically made with beer, lime juice and bloody marry mix. This BBQ sauce features Bell's Bloody Caesar Flavor to add the tomato, celery, and vegetative notes that are typically found in a Michelada. Bell's Cucumber Lemon Flavor helps to enhance the vegetative citrus notes while Bell's Amber Ale Flavor gives this sauce the malty, refreshing notes that are found in beer.

Formula	%
WATER	47.750
SUGAR, WHITE, GRANULATED	15.000
TOMATO PASTE	15.000
VINEGAR, APPLE CIDER	8.000
VINEGAR, WHITE, 5% ACIDITY	3.840
STARCH, CORN, CLARIA PLUS, TATE & LYLE	2.500
MOLASSES, UNSULPHURED	2.000
WORCESTERSHIRE SAUCE	1.500
SALT, FINE, FLAKE	1.400
LEMON JUICE CONCENTRATE	1.000
BEER, AMBER ALE TYPE FLAVOR, NATURAL, 18.38538	0.350
GARLIC, POWDER	0.250
CELERY SEED, GROUND	0.250
ONION, POWDER	0.200
YEAST EXTRACT, HUM LS, DSM	0.200
BLOODY CAESAR MIX TYPE FLAVOR, NATURAL, 132.38333	0.200
CUCUMBER LEMON TYPE COMBO FLAVOR, NATURAL, 49.44504	0.150
CAYENNE, GROUND HV20K	0.100
MUSTARD FLOUR, 44-0	0.100
CITRIC ACID, GRANULAR	0.100
PEPPER, BLACK 25 MESH	0.060
ACID, ACETIC, GLACIAL	0.050
Total	100.000

Procedure

1. Combine all ingredients except flavor and bring to a simmer
2. Simmer for 2-3 minutes until thickened
3. Remove sauce from heat and add flavors

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INSTANT POTATOES - BUTTER FLAVOR DEMO SAV09522.005

Description: Bell's Butter flavor adds a soft, creamy richness to instant mashed potatoes with a hint of sweetness.

Formula

	Ver 1	Ver 2
	%	%
POTATO FLAKES, INSTANT, IDAHOAN	15.259	16.000
SALT, FINE, FLAKE	0.988	1.000
CANOLA, OIL	4.855	5.000
MILK, WHOLE (3.25% MILKFAT)	61.557	61.000
WATER	17.340	16.900
BUTTER TYPE FLAVOR OS, NATURAL, 23.39299	0.000	0.100
Total	100.000	100.000

Procedure

1. Plate OS flavor on salt
2. Mix salt with potato flakes
3. Add water, milk and oil and stir to hydrate potato flakes
4. Microwave 2 minutes, fluff with fork and serve



ELOTES CREAMED CORN

SAV08822.012

Version: 1

Description: This frozen corn application features Bell's Chili Lime, Fresh Cilantro, and Feta Cheese Flavors. The Chili Lime flavor brings the spicy, sour lime notes similar to Tajin, which would be sprinkled on top of the dish. The Fresh Cilantro Flavor brings a nice, fresh chopped herb note. The Feta Cheese Flavor is used to give that nice cheesy note similar to Cotija Cheese.

Formula	%
CREAMED CORN, CAN	98.300
SALT, FINE, FLAKE	0.800
CHILI POWDER, LIGHT	0.170
SPICE, CHILI LIME TYPE FLAVOR, NATURAL, 132.47109	0.150
CHEESE, FETA TYPE FLAVOR OS, NATURAL, 31.49040	0.150
XANTHAN GUM, TICAXAN SALT TOLERANT	0.120
PAPRIKA, GROUND, 120 ASTA	0.120
CUMIN, GROUND	0.060
CITRIC ACID, POWDER	0.060
BLACK PEPPER, 30 MESH	0.040
CILANTRO FLAVOR WONF (FRESH TYPE) OS, NATURAL, 70.39831	0.030
Total	100.000

Procedure

1. Combine all ingredients in medium pot
2. Heat up to 170°F
3. Cool down quickly and freeze
4. Microwave on High for 2 1/2 minutes, stir and continue to cook for 1 1/2 minutes



APRICOT VINAIGRETTE

SAV09622.002

Version: 1

Description: This dressing features Bell's Apricot Flavor which adds sweet, floral, fruity notes. Bell's Sweetness Enhancer has been used to reduce sweetness in various applications up to 33%. We have seen success in a variety of applications. This flavor uses patented technology to boost the overall sweetness and flavor profile. This technology can also be used to enhance the overall flavor experience by adding more depth and complexity. In fruit flavors it enhances the juicy profile like in this dressing.

Formula	%
OIL, CANOLA	28.390
WATER	26.490
VINEGAR, WHITE WINE, 5% ACIDITY	25.000
SUGAR, WHITE, GRANULATED	9.100
ORANGE JUICE, FROZEN CONCENTRATE, UNSWEETENED, UNDILUTED	5.240
MUSTARD, DIJON	2.000
SALT, FINE, FLAKE	1.750
SWEETNESS ENHANCER FLAVOR, NATURAL, 141.38993	0.250
APRICOT FLAVOR WONF, NATURAL, 5.51375	0.400
YEAST EXTRACT, HUM LS, DSM	0.300
GARLIC, POWDER	0.300
ONION, POWDER	0.300
PEPPER, WHITE, GROUND, 60 MESH	0.150
GUM SYSTEM, SALADIZER MAX COMPLETE, TIC GUMS	0.150
ACID, ACETIC, GLACIAL	0.100
GUM SYSTEM, TICAGEL KONJAC HIGH VISCOSITY, TIC GUMS	0.080
Total	100.000

Procedure

1. Combine OS flavor, oil, and gum system
2. In a separate container combine all remaining ingredients and slowly drizzle in oil under high shear
3. Refrigerate overnight before using