



# Sweet Baked Goods

Our expertise is baked in every bite



Optimal  
**Emulsification**  
solutions

**Stabilize**  
fillings, icings,  
glazes, batter

Maintain  
**freshness**  
over time

Create  
**ideal taste &**  
texture

# Sweet Baked Goods

Ingredients and application information

## DuPont™ Danisco® Ingredient Technology:

- **POWERSoft® Enzyme Solutions** take cakes and other sweet goods to the next level of softness and moistness.
- **DIMODAN®** and **GRINDSTED® Emulsifiers**, a best-in-class portfolio of solutions that optimize softness and shelf-life in sweet baked goods.
- **PANODAN® DATEM** brings improved strength, volume, and emulsion stability throughout the baking process.
- **GRINDSTED® GA 1350** - an all-in-one emulsifier blend for improved aeration, cell structure, and volume in mixes and cake production.
- **GRINDSTED® Guar Gum, Xanthan Gum, WALOCEL™**, and **METHOCEL™** hydrocolloids play a key role in moisture retention, freeze-thaw stability, egg replacement, particulate suspension, and reduction of filling migration.
- **GRINDSTED® Cake Stabilizer** - a versatile blend for top-quality cakes at lower cost.
- **WELLENCES® Smart Fry** - a unique way to reduce fat uptake in fried products, either for fat reduction, cost savings and/or improved product appearance during shelf-life.
- **Litesse® Polydextrose** - fiber source and prebiotic - can assist in calorie and sugar reduction.
- **MicroGARD®** and **Natamax® Antimicrobials** - incredibly effective mold and rope inhibitor for longer product shelf-life.
- **GRINDOX®** and **GUARDIAN® Antioxidants** prevent oxidation for hyper-extended product shelf-life.
- **SUPRO® Proteins and Nuggets** - high-quality fortification for healthier products.

## DuPont™ Danisco® ingredients are also integral to other sweet baked good applications, including:

- Fruit-based Fillings
- Fat-based Fillings
- Glazes
- Icings
- Toppings



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