



FOOD SERVICES

Honey is more than a natural substitute for sugar in many recipes. Honey mixes easily with oils, so you can create sauces and salad dressings. And it enhances colour and flavour.

CHARACTERISTIC	FUNCTIONS	APPLICATIONS
Flavour	<ul style="list-style-type: none"> Adds rich, distinctive flavour 	<ul style="list-style-type: none"> Sauces Beans Cakes Pies
Flavour enhancement	<ul style="list-style-type: none"> Enhances fruit and spicy flavours Replaces MSG 	<ul style="list-style-type: none"> Fruit cakes Carrot cakes Oriental sauces
Humectancy	<ul style="list-style-type: none"> Adds moisture 	<ul style="list-style-type: none"> Breads Rolls Cakes Muffins
Sweetness	<ul style="list-style-type: none"> Provides intense, all natural sweetness 	<ul style="list-style-type: none"> Cereals Toppings Syrup Yoghurt
Colour	<ul style="list-style-type: none"> Caramelises during baking to enhance crust colour Improves visual appeal 	<ul style="list-style-type: none"> Croissants Waffles Cookies Breads Dips Coatings, breading Meat sauces
Viscosity	<ul style="list-style-type: none"> Adds body, thickens 	<ul style="list-style-type: none"> Salad dressing BBQ sauce Puddings
Nutrition	<ul style="list-style-type: none"> High fructose content, minerals, vitamins 	<ul style="list-style-type: none"> Desserts
Miscibility	<ul style="list-style-type: none"> In crystallised form, mixes well with dairy fat 	<ul style="list-style-type: none"> Flavoured butter Ice cream
"Pumpability"	<ul style="list-style-type: none"> Pumpable in manufacturing delivery systems 	<ul style="list-style-type: none"> Soft serve ice cream Sundae style yoghurts