



# BAKERY

The numerous functional characteristics of honey contribute to the development of new bakery products with wide consumer appeal, extended shelf-life and unique flavour.

CHARACTERISTIC	FUNCTIONS	APPLICATIONS
<b>Flavour</b>	<ul style="list-style-type: none"> <li>Adds a distinct, rich flavour</li> </ul>	<ul style="list-style-type: none"> <li>Muffins</li> <li>Cakes, pies</li> </ul>
<b>Humectancy</b>	<ul style="list-style-type: none"> <li>Contributes moisture</li> <li>Extends shelf-life</li> </ul>	<ul style="list-style-type: none"> <li>Honey fruit cakes</li> <li>Doughnuts, pita breads</li> </ul>
<b>Sweetness</b>	<ul style="list-style-type: none"> <li>Provides intense, all-natural sweetness</li> </ul>	<ul style="list-style-type: none"> <li>Graham crackers</li> <li>Variety breads</li> </ul>
<b>Fermentation</b>	<ul style="list-style-type: none"> <li>Supports fermentation</li> <li>Builds volume</li> </ul>	<ul style="list-style-type: none"> <li>Yeast-leavened bread</li> <li>Crackers</li> </ul>
<b>Hygroscopic</b>	<ul style="list-style-type: none"> <li>Reduces crumbliness</li> <li>Attracts moisture</li> </ul>	<ul style="list-style-type: none"> <li>Scones, cookies</li> <li>Corn bread</li> </ul>
<b>Colour</b>	<ul style="list-style-type: none"> <li>Provides natural gold colour</li> <li>Caramelises during baking</li> <li>Enhances crust colour</li> </ul>	<ul style="list-style-type: none"> <li>Croissants, waffles</li> <li>Cookies, crackers</li> <li>Whole grain breads</li> </ul>
<b>Adds Value</b>	<ul style="list-style-type: none"> <li>Projects highly positive, natural image</li> <li>Increases consumer appeal</li> </ul>	<ul style="list-style-type: none"> <li>Muffins</li> <li>Bagels</li> <li>Crackers</li> </ul>
<b>Versatility</b>	<ul style="list-style-type: none"> <li>Available in dry form</li> </ul>	<ul style="list-style-type: none"> <li>Cake mixes</li> <li>Pancake mixes</li> </ul>
<b>Enhances flavour</b>	<ul style="list-style-type: none"> <li>Enhances fruity and spicy flavours</li> </ul>	<ul style="list-style-type: none"> <li>Fruit Cakes</li> <li>Cinnamon rolls, carrot cakes</li> </ul>
<b>"Pumpability"</b>	<ul style="list-style-type: none"> <li>Can be metered directly into mixer</li> </ul>	<ul style="list-style-type: none"> <li>Bread</li> <li>Rolls</li> <li>Cakes</li> </ul>