

CUSTOM INGREDIENTS, LTD.

OFFERS

TORTILLA TECHNOLOGIES



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Custom Ingredients, Ltd.

1614 IH 35 North

New Braunfels, Texas 78130

800-457-8935

830-608-0915

Fax: 830-625-7914

Dear Tortilla Producer,

Custom Ingredients, Ltd. has been developing new products for the tortilla industry for over fifteen years. In 2001, Custom Ingredients, Ltd. had another record breaking year, enhancing our position as product innovators in the Tortilla and Food Industry.

Our dedicated team of scientists symbolizes our commitment to efficient production, quality control and aggressive research and development. Our research is guided by the demands of the market place. We strive to anticipate the demands and stay ahead in innovative products. Our objective is to provide superior product quality and technical service.

This booklet summarizes new products for improvement in Flour and Corn Tortillas. Please call us if you would like to discuss tortillas in greater detail.

Sincerely,

*James C. Curry, Ph.D.
President*

Ingredients for the Improvement of Flour and Corn Tortillas

1. Encapsulated Products
 - a. Encapsulated Fumaric Acid
 - b. Encapsulated Baking Powder
2. Flour Tortilla Batch Pack
 - a. Homestyle
 - b. Casera Style
 - c. Six Month Batch Pack
 - d. Food Service Batch Pack
3. Flour Tortilla Softener
4. Wraps
 - a. Standard Wraps
 - b. Wraps Flavored with Fresh Vegetable Concentrate
5. Flour Tortilla Flavors
 - a. Butter
 - b. Bread
6. Corn Preservatives
 - a. Powdered Products
 - b. Liquid Corn Products
7. Snack Seasonings
8. Corn Softeners
 - a. Corn Flour
 - b. Molino Corn
9. Tamale Softener
10. Chorizo and Taco Meat

ENCAPSULATED PRODUCTS

Encapsulated Fumaric Acid

Encapsulated Fumaric Acid allows one to control the release of CO₂ in a more uniformed manner. The Fumaric acid becomes soluble in the oven instead of the mixer. The results are a fluffier, higher quality tortilla. If you would like a fluffier tortilla we can help you. Call for a free analysis of your baking system.



Encapsulated Baking Powder

Encapsulated Baking Powder allows optimal control of leavening. Sometime used in combination with fumaric acid to provide a better adjusted leavening system at a reduced cost. Tortillas produced have a better flavor, less translucency and improved texture. For Technical Information, call 1-800-457-8935.



The Mantecada on the left was made with **ENCAPSULATED BAKING POWDER** the one on the right is the control.

FLOUR TORTILLA BATCH PACKS

We offer a complete line of Batch Packs. We can make it to your formula or provide a formula to meet your needs. If you need more volume, a softer tortilla, more roll-ability, less cracking or any other need please give us a call. We will be glad to make a recommendation. Examples of some of our Batch Packs:

Home Style – Fluffy This tortilla has high volume with bread-like texture. Typical of southwestern tortillas of New Mexico and North Texas.

Casera Style – Lower volume with some translucent spots. Thin tortilla with great roll-ability. Looks like homemade tortillas. Popular in Southeast United States.

Six Month Batch Pack - This tortilla can go six months without mold. However, it keeps its roll ability and softness. Also does not have a strong preservative flavor.

Food Service Batch Pack – Designed for a tortilla to heat. Produces a softer, better tasting, flexible tortilla. Chefs love this tortilla.

FLOUR TORTILLA SOFTENER

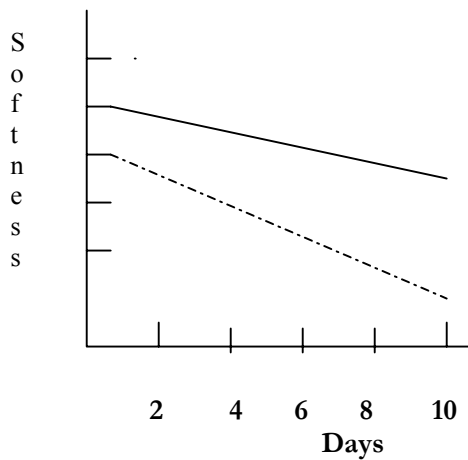
This product is a blend of modified starch, soy protein, pea fiber and enzymes. Companies who use this product report the following advantages.

1. Softer Tortillas
2. Better roll-ability
3. Better freeze thaw stability
4. Improved machinability
5. Requires less pressure to press out
6. Heats up on comal better.
7. Higher organoleptic scores.

Flexibility and Roll-ability of Flour Softener

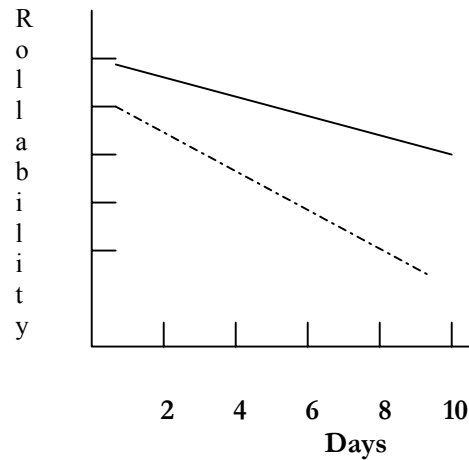
Softness with 1%

__Flour Softener --Control



Roll-ability with 1%

__Flour Softener --Control



WRAP PRODUCTS

Wraps At CUSTOM INGREDIENTS we produce wrap flavors of the highest quality with intense flavor. For example our Tomato Basil flavor produces a wrap that tastes like tomatoes, not just a red tortilla with no characterizing flavor. If you would like to try one of our flavors on the list below give us a call or bring us your flavor idea and we will help create it for you.

Popular Wrap Flavor

Cheese for
Tortillas
Chipolte L
Habanero Jalapeno
Pesto Garlic
Garden Vegetable

Roasted Garlic
Roasted Red
Pepper
Pico de Gallo
Salsa Pink
Salsa Verde

Spinach w/ Leaves
Spinach w/o
Leaves
Tomato Basil
Sun-dried Tomato



Wrap Flavor with Fresh Vegetable Concentrates

CUSTOM INGREDIENTS has a new technology to produce wrap flavors with more intensity and a fresher vegetable taste. If you want quality and improved flavor in your tortillas give one of these great flavors a try.

Pico de Gallo
Salsa Verde
Spinach Pesto

TAMALE SOFTENER

Tamale Softener (*Tamale Plus*) is a blend of modified starch, soy protein, fiber and enzymes. Tamales have a problem of fast retro graduation of starch. They become hard and brittle especially after freezing.

Tamale Plus produces a softer tamale with the following advantages.

1. Softer
2. Less cracking
3. Better freeze thaw stability
4. Improved mouth feel

***IMPROVE YOUR TAMALES TODAY WITH
TAMALE PLUS***

SNACK SEASONINGS

CUSTOM INGREDIENTS manufactures a complete line of snack flavors. We also duplicate flavors for customers. We pride ourselves in producing specialty flavors such as guacamole that will give your chips a unique position against the competition.

Popular Snack Seasonings

BBQ
Chili Lime
Cool Ranch
Guacamole Snack Seasoning
Salsa
Green Chili
Chipotle

Roasted Garlic
Jalapeno Snack Seasoning
Nacho Special G
Nacho Cheesier
Red Hot Chili Snack Seasoning
Roasted Red Pepper Snack
Seasoning



FLOUR TORTILLA FLAVORS

Butter Flavor Sometimes it is desirable to give a tortilla a hint of butter to impart a homemade taste. Instead of using an expensive margarine to do this why not try our concentrated flavor and save money.

Bread Flavor CUSTOM INGREDIENTS produces a bread flavor with a blend of reactive products that naturally occurs in baked bread. Since tortillas have a short proof and bake time these flavors will give a tortilla a rich homemade flavor.

Corn Preservatives

Powdered Product Powdered corn preservative (GP 1500) has several advantages over liquid products. GP 1500 is a blend of fumaric acid, calcium and sodium propionate, potassium sorbate and emulsifiers.

Advantages

1. Improved flavor – less preservative taste.
2. Less damage to starch.
3. When used in chips it prevents chips from turning dark after frying. Strong acid in liquid preservatives can hydrolyze some starch to sugar which browns upon frying. Fumaric acid is gentler and prevents this from occurring.
4. Makes a softer more flexible tortilla.

Taste Challenge: We guarantee if you test (GP 1500) against any liquid you will get a superior flavor in your tortillas. You will also notice a softer tortilla.

Liquid Corn Preservative CUSTOM INGREDIENTS makes a complete line of liquid preservatives. Our newest and best product is ***Flavor Soft***. It is produced by reaction chemistry and produces smoother, better tasting tortillas. Flavor Soft contains buffers and masking flavors to guarantee a better tasting tortilla.

Corn Softener

CUSTOM INGREDIENTS makes corn softeners for both corn and Molina masa. They improve softness but also allow the tortilla to be reheated on the comal with better roll ability and less cracking.

Corn Flour (Corn Soft BH 21-1) Corn Flour Tortillas stale rapidly because they contain significant quantities of damaged starch. Corn Soft extends the shelf life of corn flour tortillas and allows them to retain more moisture.

Molino Corn Masa Ground corn tortillas become hard because they contain a high amalyose content. CUSTOM INGREDIENTS makes a softener for ground corn (Corn Soft BI 6-1) which can slow down the re-associations of amalyose (retro graduation) and give you a softer tortilla that retains more moisture. Eating quality is greatly improved. Call Custom Ingredients for complete details.

Chorizo and Taco Meat

CUSTOM INGREDIENTS has worked with SAN JOSE FOODS on new patented technology to develop all meat fully cooked Chorizo and Taco Meat that can be used in many applications.

Advantages to these products are:

1. All Meat – no cereal or TVP
2. No salivary or glandular products added
3. No drip loss because it is pre cooked

Example: Most Chorizo losses 50% of weight in lost fat

Call CUSTOM INGREDIENTS for more details.



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OFFERS

SNACK DIP TECHNOLOGIES



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Custom Ingredients, Ltd.

Dip Technology

Discover the Possibilities of Dips

Custom Ingredients, Ltd. has been known for innovative approaches to dip technology for 15 years. We developed the Kettle Fast™ process in 1987. The process allows you to make shelf stable dips (pH 4.2), hot fill at 185°F with exactly the same process that picante sauce is made. We provide the spray dried dairy bases and flavor to accomplish your goals. All of our products are certified Kosher by KSA.

Innovative Dip Technologies

Our cheese and dairy product line offers a wide variety of flavors to meet your customers needs. Our extensive understanding of food applications makes us your best partner for all your dip application needs. We provide technical information ideas and support to help you reach your goals.

From Concept to Finished Product

Our dip technology team will work closely with you on product development, manufacturing and processing. We can provide solutions for all your dip needs. For more information on dip formulas, flavors, and processing please give us a call.

800-458-8324

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www.customingredients.com

Custom Ingredients, Ltd. Dip Products Include



Cheese Dips

- Nacho Cheese
- Salsa con Queso
- Chipotle Queso
- Cream Cheese



Ranch Dips

- Classic Ranch
- Sour Cream Ranch
- Three Cheese Ranch
- Chipotle Ranch
- South West Ranch
- Blue Cheese Ranch



Bean Dips

- Black Bean
- Pinto Bean
- Bean and Cheese



French Onion Dips

- Classic
- Traditional



Specialty Dips and Sauces

- Blue Cheese Dipping Sauce
- Chipotle Sauce
- Guacamole Dip
- Refrigerated Cheese Sauce
- Spinach/Artichoke
- Goat Cheese Dip (Chevre)



Sample Request

Date: _____

<i>Product</i>	<i>Product Code</i>	<i>Quantity</i>

Literature to be sent:

_____ *Specification Sheet*
_____ *MSDS*

_____ *Kosher Certificate*
_____ *C of A*

Company

Name: _____

Attention: _____

Shipping: _____

Phone: _____

Fax: _____

Comments:

Packaging Possibilities

Our Products are designed to fit a variety of packaging possibilities.



Jars, Pouches, Portion Packages, Chubs, Deli Cups, and Squeeze Bottles.



And in food service sizes: 1 oz to 8 lbs