

APPLICATION MATRIX

Applications By Brand	Usage %	Benefits	Notes
MoisturLOK Syrup (USA)			
Flatbreads	.9-1.25%	Shelf Life, Extensibility, Texture	
Batters (Cookies/Muffins/Etc)	.9-1.25%	Shelf Life, Texture, Eating Quality, Softness	
Gluten Free Baked Goods	1.0-1.5%	Shelf Life, Texture, Eating Quality, Softness	
Artisan Bread	0.6 - 1.0%	Shelf Life, Texture, Eating Quality, Softness	
MositurLOK Powder (USA)			
Flatbreads	.8-1.2%	Shelf Life, Extensibility, Texture	Add Water
Dough Machinability	.356%	Less Tacky Dough, Enhanced Machinability	
Fruit or Liquid Filling		Moisture Control, Stops Bleeding and Migration to Crust/Dry Component	
Yeast Raised Donuts	.9-1.2%	Reduce Oil Absorption, Increase Shelf Life, Improve Yield	Add Water
Formed Meats (Nuggets/Patties)	1.0 - 1.5%	Improve Yield, Reduce Cook Loss	Add Water
EmulsiSMART Stabilizer (Italy)			
Protein Shake	.24%	Replace Gums in Protein Shake for Stabilization	
Dips & Spreads (Water Based)	.24%	Replace Gums to Provide Stabilization	
Beverages	.24%	Replace Gums to Provide Stabilization	
Sauces	.24%	Replace Gums to Provide Stabilization	
EmulsiSMART Emulsifier (Italy)			
Dips & Spreads (Fat Based)	.24%	Emulsification of oils to improve texture, reduce separation	
Dairy (Cheese & Egg) Extension	1.5 - 2.0%	Extending Cheese, egg and fat based dairy products, improved texture, slicing and cubing	Add 15-23% Water
Crackers/Cookies	.24%	Reduction in cracking and breakages in hard bite cookies/crackers	
Protein Shake	.24%	Replace emulsifiers for emulsification and reduction in separation of fats	
Veggie Burger	8.5 - 9.0%	Shelf Life and Structure	
FiberSMART Syrup (China)			
Nutrition Bars	Per Claim ²	To Fortify with Fiber	
Baked Goods	Per Claim ²	To Fortify with Fiber	
Dairy Products	Per Claim ²	To Fortify with Fiber	
FiberSMART Powder (China)			
Clean Label Carrier	Up to 70%	Carrier for dry flavor systems, spice blends etc that want to limit sugars	
Baked Goods	Per Claim ²	To Fortify with Fiber	
Dry Mix Blends	Per Claim ²	To Fortify with Fiber	
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 $^{\rm 2}$ Usage % driven by the amount of fiber being claimed in the product