

**Delivering Trusted
Food Solutions**



PRODUCT GUIDE

www.jkingredients.com



RESEARCH & DEVELOPMENT

Whether it is troubleshooting an existing problem or creating a brand new product, J&K Ingredients will work tirelessly as your trusted partner until the project is completed and exceeds your expectations.

TECHNICAL SERVICES

We graciously offer our baking lab to all of our valued customers to allow for rapid initial product testing. Our staff of technical advisors have decades of wholesale baking industry experience at all levels from lab to the production floor and are always available as a resource for our customers.

CUSTOMIZED SOLUTIONS

In today's highly evolving baking industry environment we realize that many "off the shelf" products will not provide the desired results needed. Therefore, J&K Ingredients specializes in creating products that are customized to meet every requirement from how the product runs on your line to the bowl cost, as well as shelf life, and all other critical factors.

CUSTOMER SERVICE

We saved the best for last! J&K Ingredients prides itself on offering the best possible customer service to all of our partners. Our knowledgeable sales staff are committed to addressing all of your inquiries and are always available. Our friendly customer service staff will make sure that your orders are processed quickly and accurately. Our lead times are the shortest in the industry, as we work with our customers regarding minimum orders, combining products, and expediting rush orders.

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BAGEL PRODUCTS

Product	Description	Suggested Usage*
JK Bagel Base 5	A specially designed product for the production of premium bagels	5%
JK Bagel Improver	Concentrated bagel improver designed to enhance machinability and shelf life	1%
Super Soft Bagel 5	A base designed for automated lines to give a soft bagel with an extended shelf life	5%
Verdi Bagel 6	Designed to produce a high quality Clean Label bagel for the retail or wholesale markets	6%
Verdi Bagel 500	A Clean Label dough conditioner for bagels	0.5%

*Usage level is measured in Baker's Percentage unless otherwise specified



BREAD & ROLL BASES

Product	Description	Suggested Usage
5 Potato	A concentrated Clean Label flavor system designed for the production of superior Potato bread and rolls	5%
10 Potato	A Clean Label flavor system designed for the production of superior potato bread and rolls; No additional potato flour needed	10%
Black Forest Pump 7	Base designed for the manufacture of Pumpernickel bread	7%
Challah Base 25	Base used in the production of Challah breads	25%
Fisherman's Sour Do	Base designed to make a San Francisco style Sour Do Bread	10%
JK Baguette 5	Base designed for the production of French and Italian bread and rolls with excellent machinability	5%
JK Brioche Base	Base designed for the production of French style Brioche	15%
JK Pizza 5	Base designed for the production of pizza shells	5%
LS Pizza 5	Base designed for the production of low-sodium pizza shells	5%
Royal Hawaiian Roll Base	Base designed to easily create delicious Hawaiian rolls with great flavor, color, texture and aroma	10%
True Rye 4X	Concentrated base for the production of New York style Rye bread	20%

*Usage level is measured in Baker's Percentage unless otherwise specified





CHOCOLATE PRODUCTS

Product	Description	Suggested Usage
Choc-Dip	A superior high-gloss, quick-drying coating icing that can be frozen	Melt in double boiler to 120°F; Working range: 105-115°F
Choc Fudge Base Natural	Designed to give a rich, dark color and flavor to Icings, Brownie Batters, Fillings, etc; Trans Fat free	Per directions
Extra Dark Chocolate Fudge Base	Designed to give a rich, extra-dark color and flavor to Icings, Brownie Batters, Fillings, etc; Trans Fat free	Per directions
Liquid Marble Chocolate	Used to produce a marble effect in baked cakes	RTU





DOUGH CONDITIONERS

Product	Description	Suggested Usage
Bromate Replacer NB	A conditioner for the replacement of Potassium Bromate	0.25 - 0.5%
Cracker Conditioner	Enzyme-based conditioner to give extensibility to cracker dough	0.1%
JK 2020	Designed as a general purpose conditioner for all types of yeast-raised goods	2%
JK Stretch Plus	Conditioner for use on string lines for extra extensibility	1%
J&K Freeze One	A 1% dough conditioner designed for the production of un-proofed, long-term frozen dough	1%
Mor-Dri 4X	A highly concentrated conditioner designed to decrease stickiness of dough without increased stiffness	1/2 oz per 100 lbs of flour
Mor-Dri D.S.	A dough conditioner designed to decrease stickiness of dough without increased stiffness	1 - 2 oz per 100 lbs of flour
Mor-Dri Plus	A special dough conditioner designed to decrease stickiness of dough and give a whiter crumb	2 - 4 oz per 100 lbs of flour
Mor Sponge	A whey-based dough conditioner	1 - 3%
One Step Krispy	A conditioner designed for the manufacture of pre-proofed frozen yeast-raised products	1 - 3%
Pan Verdi 1	A Clean Label conditioner for all types of pan breads	1%

Product	Description	Suggested Usage
Polar Freeze	A freezer-tolerant dough conditioner designed for the production of soft, sweet buns	1.5%
Verdi 51	A Clean Label all-purpose dough conditioner designed to replace ADA as well as other products. *Certified Organic version available!	0.5%
Verdi 140	A blend of enzymes to replace emulsifiers such as DATEM, SSL, etc.	0.2 - 0.25%
Verdi Bread 500	A Clean Label concentrated dough conditioner for bread	0.25 - 0.5%
Verdi Roll 500	A Clean Label concentrated dough conditioner for buns and rolls	0.25 - 0.5%
Verdi SSL Bread	An enzyme-based SSL replacer specifically designed for use in the production of yeast-raised products	50% of current SSL level
Verdi SSL Cake	An enzyme-based SSL replacer specifically designed for use in the production of chemically leavened products	50% of current SSL level
Verdi Stretch	A Clean Label enzyme-based replacement for L-Cysteine. *Certified Organic version available!	0.25 - 0.5%
Verdi Strong	A Clean Label blend of enzymes used to strengthen yeast-raised dough	0.5%
XL 500	A conditioner to give extra stretch to dough without losing volume	0.25 - 0.5%

EGG REPLACERS

Product	Description	Suggested Usage
Egg Yolk Replacer	Egg yolk substitute for use in baked products	Up to 50%
Vita-Ex	A whole egg substitute for use in all bakery products; Contains eggs	Varies by product
Vita-Ex 100	An eggless, soy protein-based substitute for use in all baked products	Varies by product
Vita-Ex 300	An eggless, wheat protein-based substitute for use in all baked products; Non-GMO	Varies by product
Vita-Ex 500	A gluten-free, non-allergenic egg replacer for use in all baked products	Varies by product
Vita-Ex 800	An eggless, concentrated wheat protein-based whole egg substitute for use in sweet goods	Varies by product
Vita-Ex EF	An eggless, soy-free whole egg substitute; Contains natural egg flavor	Varies by product
Vita-Ex Natural	An economical, Clean Label whole egg substitute	Varies by product
Vita-Ex NE	An eggless, soy-free whole egg substitute	Varies by product
Vita-Ex No Soy	A non-GMO, soy-free whole egg substitute; Contains eggs	Varies by product
Vita-Ex W	A whole egg substitute for use in baked products that contains no additional colors; Contains eggs	Varies by product

MILK REPLACERS

Product	Description	Suggested Usage
Milk-Free	A specially formulated bakers protein supplement developed as a replacement for milk powders in all doughs and batters	Non-fat milk powder replacement
Milk-Free NS	A non-dairy, no-soy alternative to our milk-free product	Non-fat milk powder replacement





FLATBREAD PRODUCTS

Product	Description	Suggested Usage
Mediterranean Pita Conditioner	Contains all the necessary ingredients to produce high quality flatbread with excellent tolerance and shelf life	1%
Wrap Fresh	Designed to prevent premature staling of all types of flatbreads, wraps, pitas, lavishes, etc	1%

FLAVORS & SOURS

Product	Description	Suggested Usage
5 Potato	A concentrated Clean Label flavor system designed for production of superior potato bread and rolls	5%
10 Potato	A Clean Label flavor system for superior flavor and aroma in all types of potato bread and rolls; no additional potato flour needed	10%
Almond Emulsion	Designed for use in all sweet goods	1 - 2%
Blueberry Flavor	Designed for use in all baked sweet goods	1 - 2%
Bourbon Vanilla Extract	A concentrated clean vanilla flavor	1 - 2%
Bredarome	A Clean Label flavor system designed to enhance the fermentation notes missing in today's high-speed bread, roll, pretzel, pizza crust, etc.	1 - 2%
Chocolate Flavor	A liquid flavor designed to enhance the cocoa notes in all baked sweet goods	1 - 2%
Cinnamon Emulsion	Designed to give you a superb Cinnamon flavor and aroma to all baked products	1 - 2%
Coconut Emulsion	Designed for use in all baked sweet goods	1 - 2%
Imitation Vanilla Extract	An economical liquid flavor for all baked goods	1 - 2%
J&K Natural Orange	A Clean Label orange flavor powder for use in yeast-raised and sweet goods	1 - 3%

Product	Description	Suggested Usage
Lemon Emulsion	Designed for use in all baked sweet goods	1 - 2%
Lemon Flavor Powder	A flavor powder for all baked sweet goods	1 - 2%
Liquid Butter Flavor	A natural, Kosher-Pareve liquid flavor to provide superior flavor and aroma	1 - 2%
Maple Flavor	A liquid N&A flavor that can be used in all baked goods	1 - 2%
Natural Butter Type Flavor	A Clean Label, Pareve flavor designed for use in all baked goods for superior butter flavor	1 - 2%
Natural Buttermilk Flavor Powder	A Clean Label, Pareve flavor to give superior flavor and aroma to all baked products	1 - 2%
Natural Flavor Potato Rolls	A Clean Label flavor powder for superior potato bread and rolls	1 - 2%
Orange Emulsion	Designed for use in all baked sweet goods	1 - 2%
Piña Colada Emulsion	Designed for use in all baked sweet goods	1 - 2%
Pineapple Emulsion	Designed for use in all baked sweet goods	1 - 2%
Restore	A Clean Label bread and roll improver for all types of yeast-raised goods, designed to enhance flavor, aroma, shelf-life, and crumb texture	1 - 2.5%
Restore Plus	An extra-strength version of our Restore product	1 - 2.5%



FLAVORS & SOURS

Product	Description	Suggested Usage
Tropical Hawaiian Flavor	Designed for superior flavor and aroma in traditional Hawaiian bread and rolls	2 - 3%
XXX Vanola	A liquid vanilla flavor	1 - 2%
Yeast Flavor	A natural bread and roll flavor system for superior yeast flavor and aroma in all bread, rolls, pizza crusts, etc; Also available in double-strength	1 - 4%

Product	Description	Suggested Usage
Double-Strength Rye Sour Powder	A highly concentrated blend of rye flour and fermentation acids that enhance flavor without interfering with yeast activity	1 - 2%
JK Low pH Sour	A blend of acids designed as an economical Rye Sour	1%
Liquid French Sour Concentrate	A transparent product designed to impart a superior sour flavor and aroma to all yeast-raised baked goods	1 - 3%
Natural French Sour Concentrate	A Clean Label transparent product designed to impart a superior sour flavor and aroma to all yeast-raised baked goods	1 - 3%
SF Bay Sour Flavor	A specially formulated flavor powder to mimic a San Francisco type Sour Bread dough	2%





MOLD INHIBITORS

Product	Description	Suggested Usage
Bred-Mate II	A Clean Label mold inhibitor for use in the production of all types of baking applications where a clean label ingredient legend is desired	0.5 - 4%
Bred-Mate 40	A highly concentrated Clean Label mold inhibitor made from fermented wheat flour	0.25 - 2%
Bred-Mate 1600	A highly concentrated, naturally derived mold inhibitor designed to be a Clean Label alternative to artificial preservatives	0.5 - 1.75%
Bred-Mate Plus	A Clean Label mold inhibitor with added vinegar for use in production of all types of baking applications where a clean label is desired	0.5 - 4%
Organic Bred-Mate 2500	An organic certified mold inhibitor for use in yeast-raised goods	0.5 - 1.75%
CWS 17	A Clean Label mold inhibitor derived from cultured wheat starch	1 - 3%
Moldban	A liquid preservative for cakes, pies, pastries, and other non yeast-raised goods	0.25 - 0.5% based on total batter weight
PCW 69	A Clean Label whey-based mold inhibitor, for use in the production of all types of baking applications where a clean label is desired	0.5 - 4%
PCW 69 Plus	A Clean Label whey-based mold inhibitor with added vinegar, for use in the production of all types of baking applications	0.75 to 1.75%

Product	Description	Suggested Usage
Rice-Mate ANZ	A gluten-free, rice-based Clean Label mold inhibitor	2 - 4%
Rice-Mate Soluble	A highly concentrated, gluten-free, rice-based Clean Label mold inhibitor	0.5 - 2%
Organic Rice-Mate FL	An organic certified cultured rice flour	1 - 4%
SOR-Mate	A natural flavor derived from fruit and plant extracts that can serve as an effective replacement for chemical sorbic acid or potassium sorbate	0.25 - 1.75%
SOR-Mate BV	A highly soluble gluten-free version for all liquid and beverage applications	0.25 - 1.75%
SOR-Mate GF	A gluten-free version of SOR-Mate	0.25 - 1.75%
SOR-Mate SL	A highly soluble gluten-free version for all food products	0.25 - 1.75%
True Preserve #727	Designed to give longer shelf life to non yeast-rasied goods without affecting overall taste, aroma or appearance	See Spec
Verdi Muffin Coat	A Clean Label muffin coat for the production of English Muffins	0.5 - 1.5% based on total batch weight



PIE & FILLING BASES

Product	Description	Suggested Usage
Pumpkin Pie Concentrate	A base for the production of pumpkin pies; does not contain any added sugar	Per label directions
Deluxe Pumpkin Pie Base	A base for the production of pumpkin pies; can also be used for coconut custard and sweet potato pies	Per label directions
Pineapple Pie Base	A cold-process powder used in the production of pineapple filling	Per label directions



RELEASE AGENTS & EMULSIFIERS

Release Agents

Product	Description	Suggested Usage
TopTex 101	An all-purpose pan oil for use in industrial pan bread spray equipment	As needed
TopTex 102	Pan oil for use in industrial pan bread spray equipment; contains no mineral oil or sorbic acid	As needed
TopTex Brush Pan Grease	Cake pan grease for layer, pound, and cupcakes (not Angel Food Cakes)	As needed
TopTex Special Pan Grease	High performance pan grease used to give clean release in high sugar formulations	As needed
TopTex Spray Pan Grease	Spray cake pan grease for use in industrial spray equipment	As needed

Emulsifiers

Product	Description	Suggested Usage
TopTex 200	Designed as a dough strengthener and shelf life extender for bread and rolls	0.5 - 1%
TopTex 210	Emulsifier for use in layer and pound cakes (not Angel Food Cake); designed for improved shelf life	2 - 3% (layer) 1.25 - 1.5% (pound)

SHELF LIFE EXTENDERS

Product	Description	Suggested Usage
JK Bred & Bun Softener	A custom blend of ingredients that provide softness and freshness to baked products	2 - 6 oz per 100 lbs of flour weight
Extra-Life	Designed to extend the shelf life of yeast-raised baked goods by a month or more; does not have negative effect on yeast activity or flavor	1%
Moister Plus	Developed to maintain a soft crumb in all types of baked products	2%
SL 3000	A combination of ingredients designed to give shelf life to any yeast-raised baked product	1 - 3%
Soft Bake 1000	A blend of emulsifiers and enzymes to increase shelf life in either bread or cake formulations	1% for bread 2% based on total dry weight for cakes
Soft Bake 4700	A blend of enzymes designed to give optimal shelf life to all yeast-raised baked goods	0.1 - 0.3%
Soft Bake 7400	A blend of enzymes designed to give optimal shelf life to bread and bagels	0.1 - 0.35%

Product	Description	Suggested Usage
Soft Bake 8200	A blend of enzymes designed to give optimal shelf life to hamburger and hotdog buns	0.25%
Soft Bake Fresh	A blend of enzymes for use in baked sweet products for optimal Clean Label shelf life	0.1 - 0.3% based on total batter weight
Soft Bake Fridge	A blend of enzymes designed to dramatically increase shelf life in refrigerated bread products	1 - 2%
Softer Plus	Designed to extend the shelf life of baked goods without causing gumminess or affecting dough handling properties	0.25 - 0.5%
Verdi Soft	A Clean Label blend of gums and enzymes to improve shelf life	1%
Kaiser Soft	A blend of enzymes designed to increase shelf life of Kaisers, bulky rolls, etc.	1%
JK Cake Donut Extender	A blend of ingredients designed to improve mouth feel and extend freshness of cake donuts	6 oz per 100 lbs of cake donut mix

STABILIZERS

Product	Description	Suggested Usage
ENAK Clear Glaze Stabilizer	A high powered stabilizer containing Agar used to help prevent the breakdown or weeping of clear glazed products	Per directions
ENAK FK-1601	A high powered stabilizer containing Agar used to help prevent the breakdown or weeping of white iced products	Per directions
ENAK FK-1601-C	A high powered stabilizer containing Agar used to help prevent the breakdown or weeping of white iced products	Per directions
ENAK Glaze Stabilizer	A high powered stabilizer containing Agar used to help prevent the breakdown or weeping of white iced products	Per directions
ENAK Rapid Dry	Designed to prevent sticking to wrapper	Per directions
ENAK Stable E	A high powered stabilizer containing Agar used to help prevent the breakdown or weeping of white iced products	Per directions
ENAK White Icing Stabilizer	A high powered stabilizer containing Agar used to help prevent the breakdown or weeping of white iced products	Per directions
Egg White Stabilizer	Designed to help in the process of producing egg white meringue with increased shelf life and volume	Per directions
J&K Deluxe Icing Stabilizer	A concentrated stabilizer specifically formulated to produce semitransparent icings and glazes with resistance to weeping and melting	2 - 3 lb per 100 lb of 6X sugar

Product	Description	Suggested Usage
Pie Crust Stabilizer	A specially designed formula that ensures an even bake in a pie crust	2 oz per 1 lb of flour
J&K Rapid Dry	A powerful stabilizer containing Agar used to help prevent breakdown or weeping of white iced products	Per directions
J&K White Icing Stabilizer	A base for boil-up type glazes, containing a buffer system to resist breakdown when in contact with low pH products such as donuts	3 lb per 100 lb of 6X sugar





SWEET GOODS

Bases and Concentrates

Product	Description	Suggested Usage
Coconut Macaroon Mix	Base designed to produce superior Coconut Macaroons	100% complete mix
Coconut Macaroon No Sugar	Base designed to produce superior Coconut Macaroons - end user adds sugar at bowl	Per directions
Corn Creme Cake Concentrate	Designed to produce a corn muffin or cake with a traditional creme cake type texture	Per directions
Crème Cake Base	A concentrate designed for the production of muffins, cakes, layers, etc	Per directions
JK Chocolate Crème Cake Base	A concentrate designed for the production of chocolate muffins, cakes, layers, etc	Per directions
Verdi Creme Cake Base	A Clean Label concentrate designed for the production of muffins, cakes, layers, etc.	Per directions
JK Yellow Layer Cake, No Sugar	A convenient mix for superior quality cake with excellent texture, volume, flavor, moistness and shelf life; ideal for decorated cakes, cupcakes, etc	Per directions
JK Chocolate Layer Cake, No Sugar	A convenient mix for superior quality chocolate cake with excellent texture, volume, flavor, moistness and shelf life	Per directions





TORTILLA PRODUCTS

Product	Description	Suggested Usage
Corn Tortilla Enhancer 1	A special blend of flavors and enzymes to enhance the flavor and aroma of baked corn tortillas	1 - 1.5%
Fresh Spinach Base	Designed to produce tortillas and flatbreads with a true spinach flavor and color	2 - 3%
Natural Spinach Flavor Base	Designed to produce tortillas and flatbreads with a true spinach flavor and color	5%
JK Tortilla 625	A premium quality base to produce flour tortillas that are strong, flexible, and have a very long shelf life; perfect for wraps	6.25%
True Preserve CT	A superior liquid mold inhibitor for corn tortillas	1 - 3 oz per 50 lb of Corn Massa
True Preserve MHT	A superior liquid mold inhibitor that does not contain Parabens for use in corn tortillas	1 - 3 oz per 50 lb of Corn Massa
Verdi Tortilla 10	A Clean Label base for superior quality tortillas	10%
West Coast Tortilla	A tortilla base designed to produce a light, white, fluffy West Coast style tortilla	9%



VERDI CLEAN LABEL

Product	Description	Suggested Usage
Verdi 51	A Clean Label all-purpose dough conditioner designed to replace ADA as well as other products	0.5%
Verdi 70	A blend of enzymes designed to replace DATEM	0.5 - 1%
Verdi 140	A blend of enzymes to replace emulsifiers such as DATEM, SSL, etc	1 - 2%
Verdi Bagel 6	Designed to produce a high quality, Clean Label bagel for the retail or wholesale markets	6%
Verdi Bagel 500	A Clean Label dough conditioner for bagels	0.5%
Verdi Bread 500	A Clean Label concentrated dough conditioner for pan bread	0.25 - 0.5%
Verdi Creme Cake Base	A Clean Label concentrate designed for the production of muffins, cakes, layers, etc	Per directions
Verdi Fresh 1	A Clean Label dough conditioner that also improves shelf life of yeast-raised baked products	1%
Verdi Muffin Coat	A Clean Label muffin coat for the production of English Muffins	Per customer demand

Product	Description	Suggested Usage
Pan Verdi 1	A Clean Label conditioner for all types of pan breads	1%
Verdi Roll 500	A Clean Label concentrated dough conditioner for buns and rolls	0.25 - 0.5%
Verdi Soft	A Clean Label blend of gums and enzymes to improve shelf life	1%
Verdi SSL Bread	An enzyme-based SSL replacer specifically designed for use in the production of yeast raised products	50% of current SSL level
Verdi SSL Cake	An enzyme-based SSL replacer specifically designed for use in the production of chemically leavened products	50% of current SSL level
Verdi Stretch	A Clean Label enzyme based replacement for L-Cysteine	0.25 - 0.5%
Verdi Strong	A Clean Label blend of enzymes used to strengthen yeast-raised dough	0.5%
Verdi Tortilla 10	A Clean Label base for superior quality tortillas	10%

MISCELLANEOUS PRODUCTS

Product	Description	Suggested Usage
Dough Mix	A Clean Label powder to provide a natural egg shade to pasta	0.5 - 2.5%
Double-Strength Spice Base	Designed to give a natural egg shade to Challah, potato bread, bagels, hamburger buns, dinner rolls, etc	0.25 - 0.5%
Twice As Nice Spice Base	Yellow free-flowing powder used to enhance the color of baked products	0.25%
JK Gums	A highly functional blend of vegetable gums	0.25 - 5%
Liquid Rapid Shine	An eggless, milkless, starch-based liquid product used to enhance crust color and shine	RTU
Rapid Shine D Powder	Designed to be used as a bread and pastry wash that is used after the oven while the product is still hot for noticeable shine	7.5 - 15% based on total water weight
Rapid Shine Pwd	An eggless, milkless, starch-based powder product used to enhance crust color and shine	7.5 - 15% based on total water weight
Pretzel Wash	An eggless, milkless, starch-based liquid product used to enhance crust color and shine on pretzels	RTU
Maxowave	Designed to improve the eating characteristics of microwaved bread and rolls	1 - 3%
Pumpkin Pie Spice	A blend of spices that are typically used in the manufacture of pumpkin products	To Taste
Swee-Ten	A sugar replacement system for all baked products	10:1 replacement











**For more information or to request
a sample, please contact us today!**

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