

BAKERY



B E A T R I C E

Sophisticated performance when the heat is on!

If you're looking for an experienced partner in product development or improvement, you can't do much better than Beatrice.

Because it was with baking mixes that we got our start over 40 years ago. Our early spray-dried shortenings made early retail baking mixes possible, and introduced new economies to the wholesale baker as well.

Since then, baking and Beatrice have changed a great deal. Both are more sophisticated to meet the needs of rapidly evolving markets. We

understand your needs for more complex, more capable ingredient systems for flavor, color, texture, and product functionality. And we've responded with more ingredient solutions from a single source than you will find anywhere else. Plus more applications expertise at your disposal to put these sophisticated solutions to work.

Put us to the test. You'll find that when the heat is on, no one performs like Beatrice Food Ingredients.

COLOR

Beatrice Color-Tremes feature Annatto, Turmeric and Beet products, specially developed to facilitate accurate measurement of colors in every batch. Colors range from creamy, buttery colors to deep reds and oranges.

TEXTURE

Powdered Shortenings

- Available in a variety of fat levels up to 73%, and a selection of fat sources (coco-nut, cottonseed, soy, corn).
- Many carrier alternatives available (casein, NFMS, buttermilk, soy protein).

Aerating Bases

- Our Beatreme and Bealite products are designed for many topping, filling, and dough-incorporation applications.

Emulsifiers

- For improved volume and texture of donuts and similar baked products. Emulsifiers to aerate and soften cakes. Special emulsifiers for use in sponge cakes, plus specialized systems for low fat cakes, pancakes and other bakery products.

Toppings and fillings

Fruits

- Dehydrated fruit pieces, flakes and powders are available in a variety of flavors. Banana, Strawberry, Lemon, Orange, Pineapple.
- A full line of fruit flavored nuggets, including Apple, Apple/Cinnamon, Blueberry, Blackberry, Cherry and Orange. Nuggets bake-out to mimic real fruit!

Whip Toppings

- Whip topping bases specially designed for industrial, retail or institutional dessert filling and topping needs. Dietetic versions of these products are also available.

Specialty Emulsifiers

- Emulsifier powders improve gloss, texture and volume of dry frosting mixes, ready-to-serve frostings, puddings and pie fillings.

FLAVOR

- A complete range of dairy powders, including Butter, Sweet Cream, Sour Cream, Yogurt, Buttermilk and Cheese. Cheese powders include Cheddar, Bleu, Parmesan, Romano, Bakers and Cream Cheese, plus custom blends.
- High flavor cheese paste, containing no enzyme modified cheese, is also available. Ideal for dough-incorporation applications.
- Enzyme modified dairy flavors for special applications.
- Natural and artificial fruit flavors in powdered, piece, nugget and crystal forms.

RELEASE AGENTS

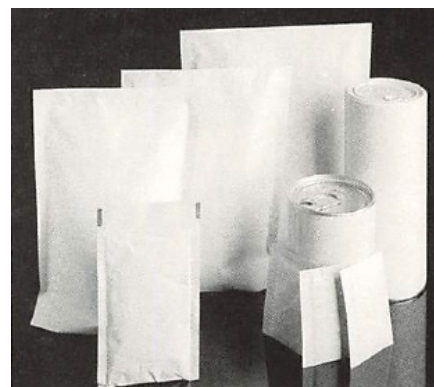
- Leci-Treme spray-dried lecithin functions to make all kinds of baked goods release easily from pans and sheets. Also functions as an emulsifying agent.

CUSTOM FORMULATION

Available on an ingredient or total baking system basis. Just ask our product development staff for assistance. We specialize in solving problems through innovative ingredient ideas!

PACKAGING

Standard fiber drum or poly-lined bag bulk packaging. Special bulk packaging, such as corrugated cardboard, bag and stainless steel totes available on request. Portion packaging available for retail, foodservice and industrial use in flexible pouches and fiber containers. Horizontal and vertical form-fill-seal capabilities.



Our Technical Service, R&D, and Customer Service personnel are waiting to help you with your request or question!

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A collection of various snacks including crackers, pretzels, and nuts on a dark background. The items include a large rectangular cracker with a grid of holes, a smaller round cracker, a large curved pretzel, a small round nut, a dark brown nut, and a large dark brown pretzel with white salt crystals. The snacks are arranged on a dark, reflective surface, creating soft shadows.

B E A T R I C E

Beautiful solutions take Beatrice technology!

In the snack industry, Beatrice is about as close to an "institution" as you can come. Because for over 30 years, our Dell brand of snack flavors and seasonings has been breaking new ground and pioneering new markets.

It all started with the original barbecue seasoning, and today features sophisticated new flavors and technologies ... plus the industry's widest range of seasoning options.

We're basic in dairy flavors ... starting in Wisconsin with fresh whole milk to produce high

quality cheeses, cheese blends, sour creams, butter and other popular dairy flavors.

And novel new ideas are basic to Beatrice, too! Like high coverage seasonings that improve your snacks and save you money. Special coloring options. Unique blends. And a R&D team that is second to none.

You'll find that beautiful snacks and attractive snack profits begin with Beatrice.

COLOR

For all our snack seasonings, you select the coloring option that best fits your needs. Uncolored, or colors from botanical sources. Your product and your label will dictate our system's configuration.

FLAVOR

- Literally hundreds of varieties. Barbecue, cheese, cheese blends, sour cream based, ethnic seasonings, virtually any "standard" seasoning blend you can imagine. Plus, unique specialty seasonings including Onion and Garlic, Salt and Vinegar, Sweet and Sour, Zesty Buttermilk, and many more too numerous to mention.
- In addition, we offer snack cheeses for incorporation into your own seasoning blend.
- New Beatrice cheese pastes have been designed for internal use, such as dough-incorporation. Available in a variety of cheese flavors, these pastes feature high flavor profiles and easy incorporation in your dough systems for products like breadsticks, croutons, crackers, etc. Also perfect for dip bases.
- Special enzyme modified dairy flavors are also available for special needs where an intense flavor profile is desired.
- Beatrice seasoning systems are designed for all types of snack forms ... potato, corn, wheat, rice, plus dips.

APPEARANCE

- High-Coverage technology was pioneered at Beatrice. Our Dell-Cote products give significantly better coverage and consumer appeal to snacks in topical applications. When compared to standard seasonings on an equal weight basis, Dell-Cotes can present a real visual, marketing and economic advantage.

FUNCTION

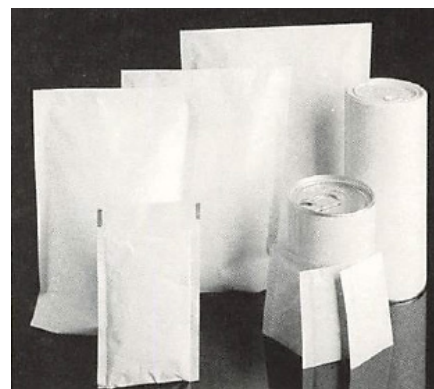
- Beatrice flavors and seasonings are designed especially for oil slurry systems, topical or internal applications.

CUSTOM FORMULATION

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PACKAGING

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B E A T R I C E

Advanced functionalities bring sweet profits

For the highest quality, most consistent confectionery products, trust Beatrice to provide the sophisticated ingredients that make it happen.

Beatrice Food Ingredients has been instrumental in improving the flavor, color and texture of the world's most popular confectionery products. And these sophisticated solutions can work to make your products more marketable and more profitable.

The Beatrice range of colors, fruit and dairy

flavors, nugget systems, and functional spray-dried ingredients make your systems-from basic candies to the new "healthy" confections-the best they can be.

We'll even help you develop complete end products using advanced Beatrice technology to create exciting new marketing ideas!

With incredible variety, single source buying ease and unmatched applications assistance, there's no better way to sweeten your profits than with Beatrice Food Ingredients.

COLOR

Brilliant yellows, reds and oranges are just the beginning of the Color-Treme spectrum. These colors are derived from Beet, Annatto and Turmeric, and can provide many functional and labeling advantages.

FLAVOR

Flavor enhancement for chocolate

- Mil-Lait is an enzyme modified dairy flavor which, when used in a chocolate coating, intensifies the dairy notes of the confection. Gives chocolate a high quality, "milk chocolate" character while helping you control costs. Also used to intensify or complement dairy flavors.

Cream Powders

- Beatrice spray-dried sweet or sour creams start with fresh, whole milk at our Wisconsin plant. They'll add natural dairy character to a variety of fillings and coatings. Sour creams are available in a variety of acid and butterfat levels to meet your exact needs.

Butter Flavors

- Lipotremes are enzyme modified dairy flavors that impart or enhance the butter notes in confections. Varieties available with flavor intensities up to 30 times that of butter solids.

Yogurt Powder

- Beatrice dehydrated yogurts provide a perfect base for your compound coatings for nuts, pretzels, raisins and fruits.

Fruit Flavors and Pieces

- A complete line of freeze-dried, spray-dried and dehydrated fruits offer unlimited creative potential. Choose from powders, flakes or pieces, and varieties such as Banana, Strawberry, Lemon, Orange, and Pineapple.
- To mimic the color, taste, appearance and mouthfeel of real fruit, Fruit Nuggets can be an economical alternative. Available in Apple, Apple/Cinnamon, Blueberry, Blackberry, Cherry, Orange, and more!

TEXTURE

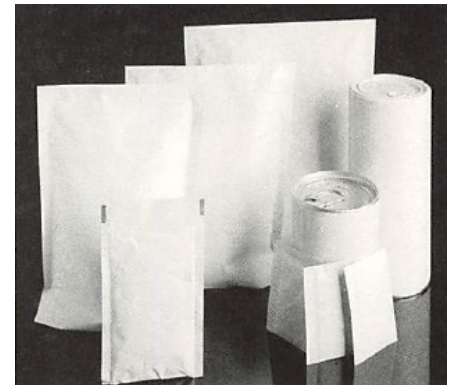
- Powdered emulsifiers specially designed for improving the texture and appearance of confectionery coatings.
- Specialty emulsifiers to improve the chewing quality of nougats and caramels.

CUSTOM FORMULATION

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PACKAGING

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BEVERAGE



B E A T R I C E

Hot or cold, you'll find our ideas refreshing!

Beatrice has lots of great ingredient concepts to make your beverages look and taste better, while becoming more profitable for you.

Because of our expertise with spray-dried systems, we can enhance instant beverage performance. Retail, industrial and institutional applications include hot systems (like coffee, flavored coffees and hot cocoas), and cold beverages (like crystal drinks and jet spray).

Whether it's flavor, mouthfeel, appearance, or system functionality you wish to address ... or all these together, we're a primary source for ingredient solutions.

Through our product range, applications expertise, and custom development capabilities, you'll discover that Beatrice can be a refreshing new resource.

COLOR

Liquid and dry Annatto, Turmeric and Beet colors, can meet your exact coloring requirements. Many colors specially formulated to meet the processing, handling and shelf life requirements of the beverage industry. These colors can achieve a wide range of oranges, yellows and reds, while blends can expand the color availability range.

APPEARANCE

Clouding agents add consumer appeal to your beverage products by giving them the degree of opacity that mimics real fruit juices. Beatrice spray-dried clouds are designed for varying end uses, including retail dry mix as well as jet-spray applications. The entire line covers a wide variety of cost and economic parameters, and even includes dietetic sugar-free formulations for such specialty endproduct uses. Orange juice crystals and banana flakes can be used as a natural cloud.

FLAVOR

Fruit

- For fruit flavor, nothing is easier than Beatrice fruit powders and flakes. These are real fruit, appropriately dried for beverage applications. Lemon, Orange, Strawberry, Pineapple and Banana just start the list. Let your imagination take it from there.

Dairy Flavors

- Dairy flavors are a real Beatrice expertise, since we're basic in all these products. Starting in Wisconsin with fresh whole milk, we produce and spray dry Yogurt, Buttermilk and a variety of other dairy flavors that find use in the newest beverage ideas.

CREAMING

For non-dairy creamers, nobody can better the Beatrice product range or system sophistication. Choose from fat levels ranging from 21% to 50%, and from a variety of fat sources. There are specialty systems for retail, institutional, vending and industrial use.

Plus Beatrice offers special dairy or non-dairy creamers for alcoholic drinks with the stability and creaminess unique to these systems.

MOUTHFEEL AND APPEARANCE

Beatrice milk replacers enhance foaming properties in hot cocoa type beverages, as well as add mouthfeel and dairy character to both hot and cold beverages. Designed to replace a range of milk products from non-fat to whole milk.

COMPLETE DRINK SYSTEMS

A full range of packaged drink mixes are available ... Apple, Orange, Lemon, Yogurt, Egg Nog and more. Or let us formulate one just for you.

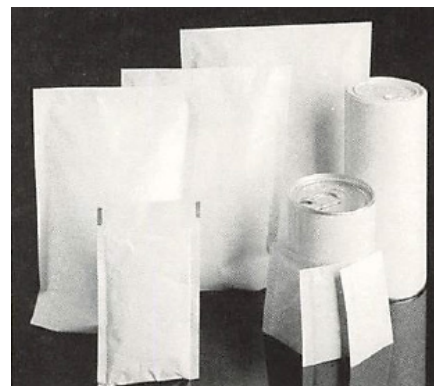
CUSTOM FORMULATION

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PACKAGING

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BREAKFAST FOODS



B E A T R I C E

New ideas are always dawning at Beatrice!

We'd like to open your eyes to some exciting possibilities. Ways to make your products look and taste better ... to function more efficiently ... and to meet the market's demand for more innovative, more convenient breakfast foods. The keys lie in sophisticated ingredient ideas from Beatrice. Concepts that can make almost anything you find on today's breakfast table more successful and more profitable ... from the

creamer in your coffee to the flavor in your croissant!

Instant, frozen or dry mix products can all benefit from Beatrice ingredient technology. And our applications or custom product development assistance can be a real eye-opener, too!

Let's talk. It's never too early to start profiting with Beatrice ingredient technology.

COLOR

Annatto, Beet and Turmeric products provide a range of hues from bright reds through brilliant yellows. All color systems are designed for maximum stability in today's more sophisticated food systems.

FLAVOR

Nuggets

- Fruit and cheese flavored nuggets are perfect for use in muffins, pancakes, croissants, and other breakfast items. Their color, piece identity and flavor mimic "nature's own". Fruit nuggets include Apple, Apple/Cinnamon, Blueberry, Raspberry, and other popular fruit flavors. For cheese, choose from Cheddar, Bleu, Swiss, and more!

Fruit

- Beatrice offers a complete line of dehydrated fruits, including Banana, Strawberry, Lemon, Pineapple and Orange. With form options such as flakes, powders or pieces, these products are perfect for use in pancakes, muffins, hot and cold cereals, yogurts and breakfast drinks.

Cream Flavor

- Spray-dried, non-dairy creaming agents provide a rich cream flavor to hot cereals.
- Spray-dried Sweet Cream is available, too, fresh from our own Wisconsin dairy, along with any other dairy flavor you may desire.

Yogurt

- Beatrice yogurt powders bring outstanding flavor profiles in convenient dry form. Ideal for use in baked goods such as yogurt breads and croissants.

Cheese

- Beatrice brings you one of the widest selections of spray-dried cheeses anywhere. Plus sophisticated blends, or custom formulation.
- For baked goods, High Flavor Cheese Paste is designed for easy incorporation into doughs.

TEXTURE

Shortenings

- Shortening powders improve the texture of pancakes, waffles and muffins. Wide selection of fat levels and a choice of fat bases.

Emulsifiers

- Powdered emulsifiers improve the volume and texture of donuts and other baked foods. Spray-dried lecithin is also available.

CREAMING

Coffee Creamers

- A complete range for industrial, institutional, retail or vending applications. Fat levels from 21% to 50%. Fat sources include coconut, soy, and combinations.

Creaming Agents

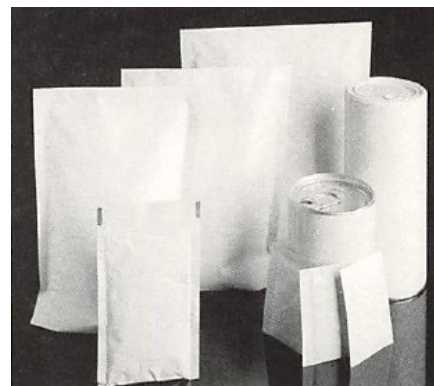
- For beverages, hot cereals, and as milk replacers in hot chocolate systems. Cold water soluble, as well as retort-stable systems available.

CUSTOM FORMULATION

Available on an ingredient or total food system basis. Just ask our product development staff for assistance. We specialize in solving problems through innovative ingredient ideas!

PACKAGING

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FROZEN ENTREES AND SIDE DISHES



B E A T R I C E

Sophisticated ingredients provide chilling performance!

Nowhere has innovation been so evident as in the frozen food case. Upscale frozen entrees, dietetic meals, and value-added side dishes have literally taken the grocery industry by storm.

We've played a major role in making such new ideas possible. Through sophisticated Beatrice technology, you now have easy-to-handle ingredients that can withstand the rigors of processing, freezing and re-heating while providing the quality that consumers demand.

For flavor, for color, for total system functionality, our ingredient experience can become one of your most valuable "frozen" assets. We'll even help you with new product and marketing ideas, as well as custom formulation to help take your creative concepts quickly from the bench to the freezer.

Trust Beatrice to help you generate more cold cash from your frozen foods.

COLOR

Annatto, Turmeric and Beet colors can bring you "natural" marketing advantages. Available in both liquid and powdered forms.

FLAVOR

Cheese

- Cheese powders include Cheddar, Bleu, Parmesan, Romano and more, plus blends. Various coloring options available.
- Cheese pastes are specially designed for use in sauces for frozen foods ... intense flavor, plus coloring options.
- Enzyme modified cheese powders present intense flavor profiles at low application levels.

Dairy Flavors

- Starting in Wisconsin with fresh milk, Beatrice produces spray-dried Sweet Cream, Sour Cream, Butter, Buttermilk and Yogurt. Various butterfat levels available.
- Enzyme modified dairy flavors can present intense butter or dairy notes.

Wines

- To provide "upscale" flavor to sauces with powdered convenience, try spraydried Sherry, Sauterne or Burgundy Wines.

Natural Flavors

- Powdered Soy Sauce, Worcestershire, Lactic Acid and Vinegar marry superb flavor with convenience.

Meat Flavors

- Beatrice has many varieties of spraydried Chicken Meat, Chicken Fat, Beef Extract, and Beef Fat.
- Also, a complete line of Beef, Chicken, Pork and Fish flavored HVP's that offer distinct functional advantages.

Vegetables

- Beatrice offers freeze-dried vegetables of superb quality ... excellent color and rapid rehydration. Ask about the NatureTone line!

MOUTH FEEL

Creaming Agents

- Sophisticated non-dairy creaming systems for sauces, gravies, etc. Many varieties, fat sources and fat levels. Retortstable and cold water soluble systems available.

Emulsifiers

- A complete range of spray-dried emulsifiers, including spray-dried lecithin.

Sauce Systems

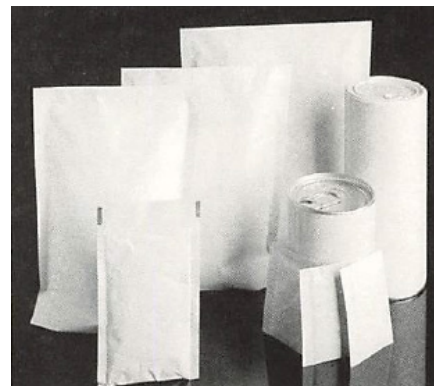
- Complete "chef-quality" formulated sauce systems are offered for use in a variety of frozen foods. They include Italian Sauces, Butter Sauces, Cheese Sauces, and Sauce Mixes for noodle, potato, rice and pasta casseroles, meat, fish and poultry entrees.

CUSTOM FORMULATION

Available on an ingredient or total frozen food system basis. Just ask our product development staff for assistance. We specialize in solving problems through innovative ingredient ideas!

PACKAGING

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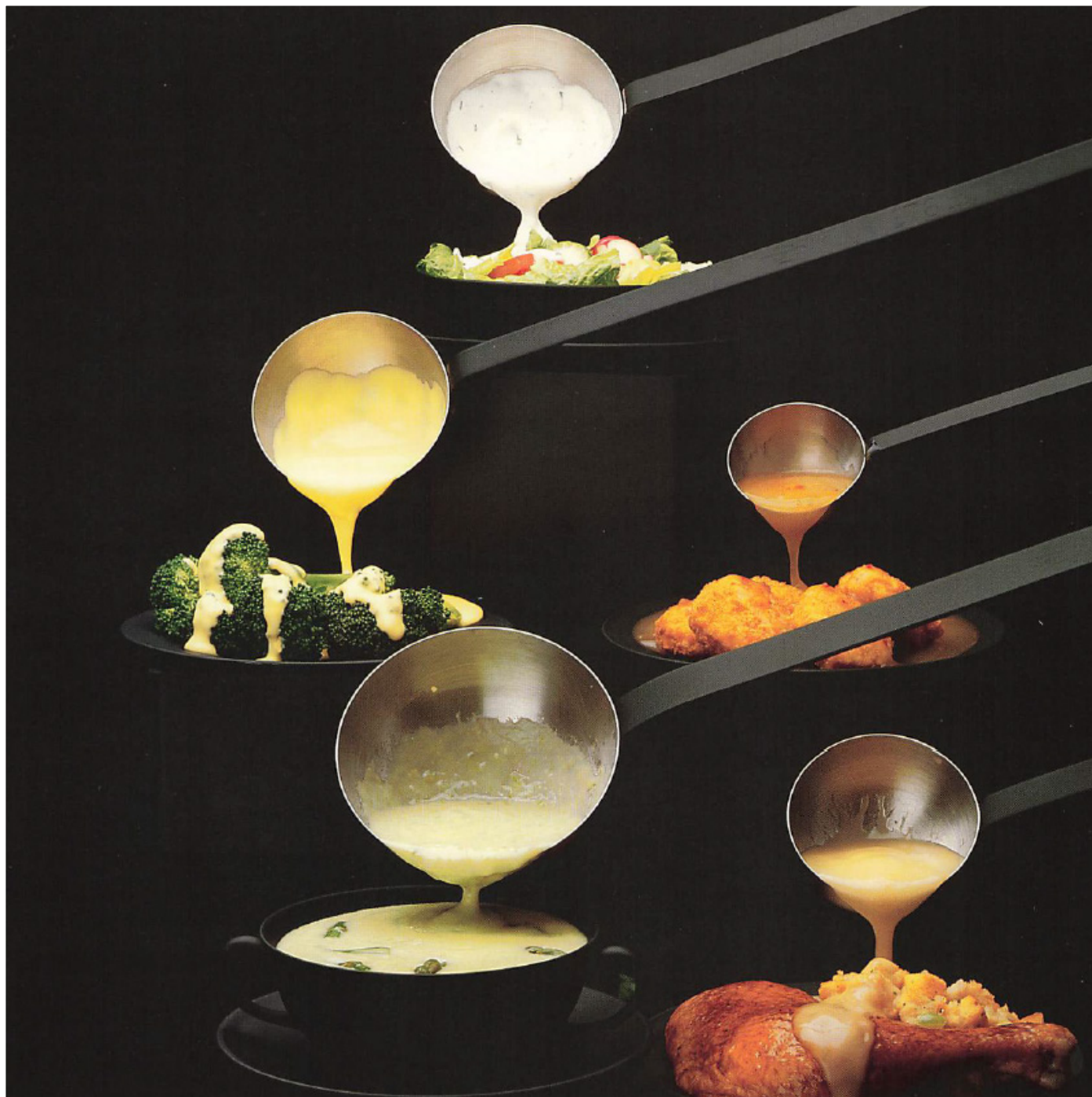


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SOUPS, SAUCES, GRAVIES, SALAD DRESSINGS



B E A T R I C E

Beatrice Ingredients pour on the performance.

From the frozen food case to the drymix convenience food aisle, sauces, soups, gravies and salad dressings are integral parts of today's most popular groceries. And they demand sophisticated ingredient systems to perform up to consumer expectations. Beatrice can help your system meet this challenge, while controlling your costs, optimizing your package, and streamlining your production. The key lies in an entire spectrum of spraydried ingredients specifically designed for these types of systems.

Ingredients that give you better flavor, better color, and better product functionality. Ingredient solutions that can expand your creativity, and allow you to seize new marketing opportunities.

We'll help you every step of the way. Because we pour a lot of effort into applications and product development support. From dry mix bases to gourmet frozen entrees, you can't find a better ingredient partner than Beatrice! We have sophisticated solutions.

COLOR

Nature provides the raw material for ColorTreme Annatto, Turmeric and Beet based colors. Blends provide a wide spectrum of coloring options.

FLAVOR

Cheese

- Dozens of spray-dried varieties including Bakers, Bleu, Cheddar, Romano, Swiss, and Parmesan. Also powdered blends for incorporation into sauces and salad dressings.
- Cheese Pastes provide high flavor at low application levels. Perfect for wet systems.
- Cheese Nuggets provide piece identity for salad dressings, salad toppings.
- High flavor, Enzyme Modified Cheese.

Dairy Flavors

- Powdered Sweet Cream, Sour Cream, Yogurt, Buttermilk and Butter. All are produced from fresh milk at our own Wisconsin dairy.
- Enzyme modified dairy flavors also available when specific flavor notes are to be intensified.

Vegetables

- These are perfect for the new upscale instant soup and sauce mixes, and for adding piece identity in salad dressings. High quality and excellent color in Green Beans, Peas, Green Onion, Celery, Chive and many more.

Specialty Flavors

- Spray-dried Soy Sauce, Vinegar, Worcestershire Sauce and Lactic Acid.
- Several varieties of powdered wines, including Sherry, Sauterne and Burgundy.

Meat Flavors

- Powdered Beef Fat, Beef Extract and Chicken Meat for "natural" goodness. Also, a complete line of uniquely functional HVP's, including Beef, Chicken, Pork and Fish flavors. Low sodium varieties available.

TEXTURE AND MOUTHFEEL

Creaming Agents

- For creaminess and quality mouthfeel, Beatrice non-dairy creamers are offered in a wide variety of specifications and fat levels.
- Specialized shortening systems also improve texture and body. Special Retort-Stable Shortenings are also available.

FORMULATED PRODUCTS

(All can be custom-packaged)

Sauces

- Sauce Nuggets for use on noodles, vegetables, rice, meat, fish and poultry. Flavors include Cheddar Cheese Sauce, Butter Sauce, Cream Sauce, and Butter and Garlic.
- A wide variety of formulated powder blends for Cheese Sauces, Butter Sauce, Italian and other ethnic sauces.

Soups

- Formulated soup bases are available in Beef, Chicken, Tomato, French Onion, Cream of Mushroom and more!

Gravies

- Complete systems for Brown and White Gravies, Chicken, Turkey, and Southern Style Gravies, plus Au Jus.

Salad Dressing Mixes

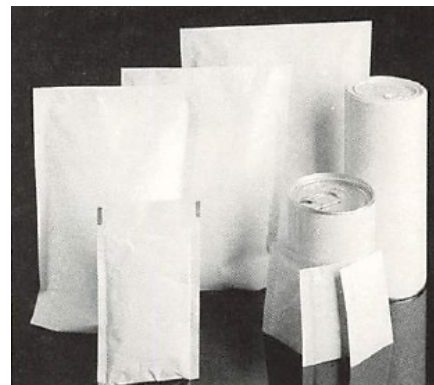
- French, Italian, Bleu Cheese, Creamy Yogurt, Ranch Style ... others available on request.

CUSTOM FORMULATION

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