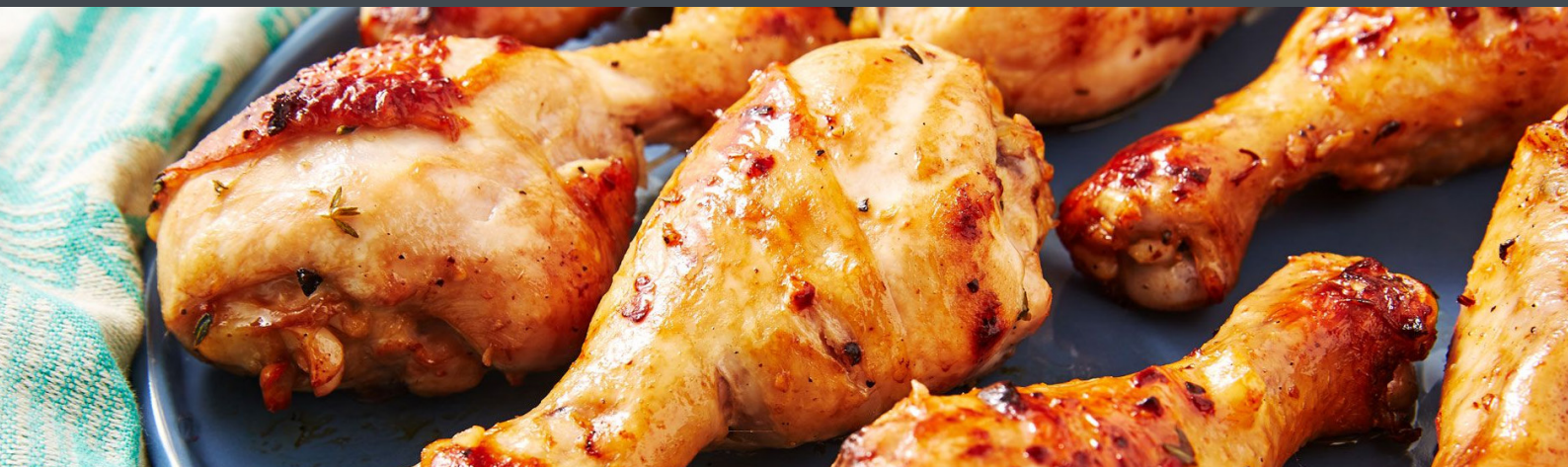
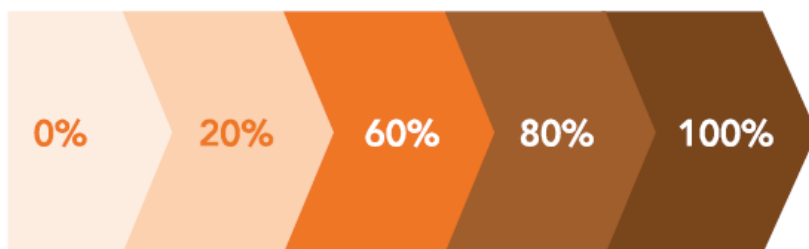


# GOLDEN ROAST BROWNING AGENT



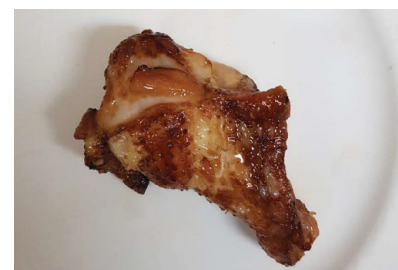
## ABOUT GOLDEN ROAST

Golden Roast Browning Agent is a natural caramel based product, developed to add a rich roasted appearance to any meat, poultry or bakery item. Suitable for microwave, steam or convection oven cooking, Golden Roast Browning Agent develops a natural brown coating to the surface through heat.



## HOW IT WORKS

Golden Roast Browning Agent works using the Maillard reaction. Golden Roast reacts in the presence of heat to form a uniform rich golden brown colour on the surface. The browning process will begin reacting at a temperature of 52 °C (125°F). This process will occur under any heat application including microwave and steam cooking.



## SUITABLE FOR APPLYING TO:

Golden Roast has been developed for use on a wide variety of products in the food processing industry. This includes:

- + Meat and Poultry
- + Ready to Eat Meals
- + Baked Goods
- + Dairy and Soy Products

## METHOD OF APPLICATION

- + Atomising
- + Dipping
- + Spraying

- + All-natural product
- + Easy to apply
- + Cost effective
- + Diverse range of cooking methods