

Our tradition of research has always led to traditionally fine products.

Our first laboratory was established by Fleischmann in 1922. From the beginning, a commitment to nutrition led to a series of product "firsts."

Before enriched flour and bread were introduced, Fleischmann pioneered Vitamin B1 enriched yeast. Fleischmann research led to Fleischmann® high-potency Vitamin D irradiated dry yeast. The Fleischmann laboratory also developed the first instant puddings and the first instant coffee with 100% coffee.

The "firsts" continued with Fleischmann® Corn Oil Margarine, Egg Beaters® Lev-U-Dex® high fructose corn syrup and, most recently, Fleischmann Yeast 2000®, the first uniform particle yeast.

And Fleischmann also offers 11 different yeast foods, dough improvers, 3 different leaveners, Vol-tex® fortified frozen eggs, and Tastex®, the bakers' margarine shortening.

Fleischmann is a work-with company.

Our expanded research and development capabilities are anything but self-serving. Everything we learn in our laboratories, everything we know and learn about consumers, every product break-through we achieve, stems from our commitment to bakers and food processors: to help make your finished product better and help meet the food needs of the future.


Fleischmann®
 BAKERY INGREDIENTS
 295 Westport Avenue, Norwalk, CT 06851
 A DIVISION OF STANDARD BRANDS INCORPORATED



YEAST

Fleischmann's® Compressed Yeast
 Yeast 2000
 Fleischmann's® Active Dry Yeast
 Fleischmann's® Inactive Dry Yeast

MARGARINES, SHORTENINGS

Tastex® Margarine
 Suntrex Colored Margarine
 Blue Bonnet® High Flavor Margarine
 Hi/Lo Soft Blue Bonnet® Margarine
 Liquid Blue Bonnet® Margarine
 Fleischmann's® Corn Oil Margarine
 Red Band Shortening
 Soft Red Band Shortening
 Danish Roll-In Shortening
 Puff Pastry Shortening
 Sweet Goods Shortening

FROZEN EGGS

Pasteurized Frozen Whole Eggs
 Pasteurized Frozen Vol-Tex®
 Pasteurized Vol-Whip® Egg Whites
 Pasteurized Frozen Sugar Yolks

Fleischmann-28
 Pasteurized Frozen Egg-O-Mix

DOUGH IMPROVERS

Arkady® Dough Improver
 Double Strength Arkady® Dough Improver
 Fermaloid® Dough Improver
 Modified Fermaloid® Dough Improver
 Modified Fermaloid® without Iodate Dough Improver
 A-Ferm Dough Improver
 Brew Buffer Dough Improver
 Brewloid® Dough Improver
 CMF Dough Improver
 MC2 Fungal Enzyme

LEAVENERS

Baking Powder
 SAS Baking Powder
 Cream Acid Salt
 Phos-Fo-Lac®
 Tart-O-Cream®

MALTS

Diamalt® Diastatic
 Diamalt® Non-Diastatic
 DB® Diamalt® Diastatic
 DSB Diamalt® Diastatic
 Dry Diamalt® Diastatic
 Diamalt® Spramalt® Non-Diastatic

Diamalt® Dark Spramalt® Non-Diastatic
 Stanfalt® Stanofill® Non-Diastatic

BREAD FLAVORS, MOLD INHIBITORS

Ry-Fla-Vor
 Rye Sour
 Chex Calcium Propionate
 Chex Sodium Propionate

ENRICHMENT WAFERS, OXIDANT TABLETS

RDA 1
 Ascorbic Acid Tablets
 Oxitabs
 Bromitabs

SWEETENERS

Hon-nee
 Lev-U-Dex 100 HFCS
 Isomeroose® 550 HFCS
 Isomeroose® 900 HFCS
 Clinton® Dextrose

OTHER

Vinegar
 Clinton® 105-A Powdered Corn Starch
 Starflo® Mechanical Dusting Starch
 Food Processing Grade Lactic Acid