

For Immediate Release

Contact: Jean Bacardi

jbacardi@holtonfp.com

708.352.5599

Introducing Clean Label Stabilizers for the Baking Industry

LaGrange, IL (June 21, 2018) Since 1946, Holton Food Products has been at the forefront of developing superior stabilizers and specialty ingredients for the bakery, dessert and prepared food industries. Holton's *SIMPLY* line of ingredient systems enhance texture, improve quality throughout shelf life and can resolve certain processing issues—all with simple, clean labels.

The Spregg® line of products are specialized to slow down the staling process to assure a moist, fresh eating quality with extended shelf life in cakes, cookies, brownies and French silks. Our new Spregg CL and Spregg GF formulations offer clean label ingredients with the GF version providing a gluten free option.

The Whole-Whip egg white system offers clean label ingredients that provide freeze-thaw stability, preventing watering out in toppings and fillings. This cold or hot process product is available as a powder concentrate or complete mix.

The talented and inspired R&D team at Holton is dedicated to ensuring your finished product is of the highest quality possible.

Holton Food Product Company is a subsidiary of Mantrose-Haeuser Co., Inc. located in Westport, CT. For over 100 years Mantrose has been supplying premier coatings and specialty ingredients to the Confectionery, Food, Pharmaceutical and Industrial Industries.