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Our **Gemstone™ bakery ingredients** offer a wide range of ingredients for the bakery industry, including:

- **Liquid whole egg alternatives**
- **Nonfat dry milk alternatives**
- **Dough conditioners**
- **Dough developers**
- **Doughnut ingredients**
- **Complete baking mixes**
- **Whole milk alternatives**

Main Street Ingredients offers state-of-the-art ingredient technologies to assure product integrity and quality, while containing costs and assuring optimized profitability.

Gemstone bakery ingredients also helps food processors minimize the high cost of key ingredients such as dairy, soy, and eggs.



Gemstone bakery ingredients are customized and specifically formulated to:

- **Decrease moisture losses during baking**
- **Contribute to structure**
- **Enhance crispy texture**
- **Act as emulsifiers**
- **Increase batter viscosity (pancakes, quick breads)**
- **Provide a more even and tender crumb structure than eggs in cakes**
- **Control water ice crystal size in frozen baked products such as waffles and pancakes**
- **Have fat replacement properties**
- **Enhance browning in cakes and muffins**



Gemstone bakery ingredients will ensure manufacturers optimum, cost efficient and high quality formulations. For more information on our products, contact Sales and Customer Support at 800-359-2345, or visit our website at mainstreetingredients.com.