



DESSERT TOPPINGS

Kagome Custom Product Bases

Vanilla Icing

A classic, sweet flavored icing that can be paired with any dessert.

Chocolate Icing

Delectable, indulgent and made with no artificial colors or flavors, made with real cocoa powder.

Caramel Icing

A tender, melt-in-your-mouth icing with caramelized sugar and butter notes inspired by the classic confections of Europe.

Kagome icings are delicious differentiators that keep your products moist and mouth-watering. Our food scientists custom develop your dessert topping to your specifications with no artificial colors or flavors; using only natural sweeteners and also Halal suitable.

The vast majority of limited-service restaurant and full-service restaurant operators menu some kind of dessert, with baked goods being the leading offering overall.

-Technomic

KAGOME

DELICIOUS USES

> Dipping Sauce

Caramel Icing

Enhance your dessert eating experience with a sweet sauce for dipping brownie bites and doughnut holes.

> Decorate

Vanilla Icing

Take your ordinary baked goods and make them extraordinary with decorative icing.



> Filling

Chocolate Icing

Donuts, eclairs and cakes can be taken to the next level of decadence with this icing, which can also be used as a filling.



42% of consumers eat cookies for dessert at least once a week.

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PACK STYLE	SIZE	STORAGE
Portion-Controlled Cups	0.75 OZ - 2 OZ	Shelf-Stable / Refrigerated
Flexible Pouches	5 OZ - 32 OZ	Shelf-Stable

*This info is for example purposes only and subject to change.