



Our new “State of the Art” Bakery Innovation Center is designed to meet and accommodate any customer need to desire. Our technical experts with the bakery area are ready to partner with you. Our proprietary technologies are directed at developing flavor superior, healthy consumer products



Mixers, Proof Box,
Dough Sheeters,
Direct Gas Fired Oven,
Convection Ovens,
and Analytical Equipment.
To Support Your Needs!

BAKERY INNOVATION CENTER



Our Flavors and Flavor Technologies can be utilized by our creative bakery experts to produce a wide range of prototypes to meet your specifications.

Takasago's Proprietary Technologies for bakery applications include the following:

VIVID® FLAVORS
INTENSATES® FLAVORS
SENSWEET® FLAVORS
MASKING SOLUTIONS™
SODIUM ENHANCEMENT SOLUTIONS

