



Are you craving a
natural aroma to create
a gourmet taste ?

Discover our recipes !



Ennolys

LESAFFRE FINE BIOTECHNOLOGIES



Ennallin

NATURAL VANILLIN

Are you looking for a vanilla note
with a “natural flavoring” label ?



Ennallin

NATURAL VANILLIN

Ennolys has the solution with Ennallin,
our **natural vanillin**.

The **natural Vanillin** from Ennolys, obtained by **fermentation** from ferulic acid, is characterized by a vanilla note ideal for use in **the food industry**.

Ennallin takes the form of white crystals with an intense and unique **organoleptic profile**.



Are you looking for a way to reduce fat and sugar while maintaining a great taste ?



Ennallin
SOLUTIONS & MIXES

Ennolys recommends our **Ennallin Mixes**

Responding to specific needs in the industry, Ennolys has developed different mixes using our **natural vanillin** to create the range of **Ennallin Solutions and Mixes**. This new range offers solutions to reinforce a **buttery note** and increase the **perception of sweetness**.

Test our new range which combines an **intensity of taste** and naturalness, while permitting "**natural flavor**" on the label.



**Ennallin
Mix**

To increase the
perception of sweetness



**Ennallin
Butter Mix**

To reinforce the
buttery note



**Creamy
Mix**

For a creamier mouthfeel
without added fat

Mixes **easily** incorporated in your recipes,
with **support designed around you**.

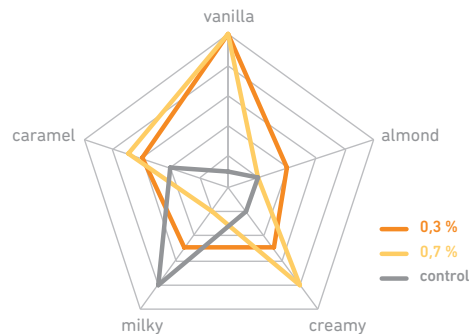
Ice cream

Ennallin Butter Mix

INGREDIENTS

PERCENTAGE

- Full-cream milk 64,5 %
- Cream (35 % fat) 6,8 %
- Egg yolks 6,1 %
- Sugar 15,1 %
- Dehydrated glucose syrup DE 40 6,5 %
- Emulsifiers 0,7 %
- **Ennallin Butter Mix** **0,3 %**



More intense
caramel note
with Ennallin
Butter Mix

Fancy an ice cream but
with reduced fat ? 

Test Ennallin Mix & Ennallin Butter Mix

Ennallin Butter Mix provides a creamy mouthfeel
without added fat.

Try Ennallin Mix
in your yogurt too



Chocolate

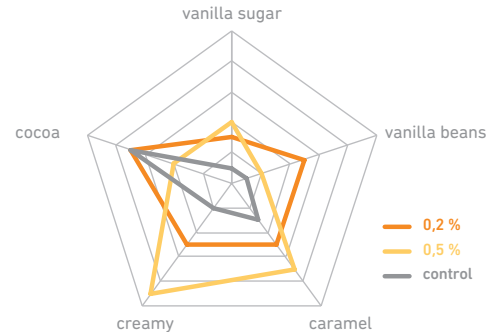
Milk chocolate (38% cocoa)

Ennallin Butter Mix

INGREDIENTS

PERCENTAGE

- Cocoa paste from Ivory Coast 12 %
- Cocoa butter 26 %
- Crystal sugar 38,1 %
- Milk powder (26% fat) 23 %
- Lecithin (sunflower or soy) 0,4 %
- **Ennallin Butter Mix** **0,5 %**



Ennallin
Butter Mix provides
caramel and creamy
notes

Would you like gourmet
melting chocolate ?



Test Ennallin Mix & Ennallin Butter Mix

Test **Ennallin Mix** in your dark chocolate
to decrease the perception of bitterness and bring out the subtle cocoa





Fancy more delicate
vanilla flavored biscuits?



Test Ennallin Mix & Ennallin Butter Mix

Ennallin
Butter Mix brings a
gourmet taste to
your biscuits

Biscuits

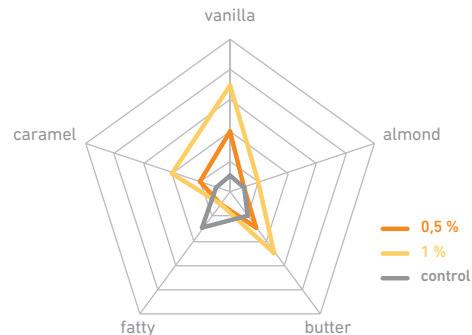
Biscuit

Ennallin Butter Mix

INGREDIENTS

PERCENTAGE

- Wheat flour 37,9 %
- Butter 82 % 20,5 %
- Liquid whole eggs 4,88 %
- Superfine sugar 28 %
- Almond powder 7 %
- Salt 0,37 %
- Yeast 0,35 %
- **Ennallin Butter Mix** **1 %**



Try it in your cookies



Madeleine

Ennallin Mix ☞

INGREDIENTS

PERCENTAGE

- Flour 28,6 %
- Sugar 19,1 %
- Salt 0,2 %
- Yeast 0,9 %
- Eggs 26,9 %
- Butter 23,3 %
- **Ennallin Mix** **1 %**

PERCEPTION OF SWEETNESS

With Ennallin Mix ☞☞☞☞☞☞☞☞☞☞

Without Ennallin Mix ☞☞☞☞☞☞☞☞☞☞

Reduce sugar
by 25% with
Ennallin Mix

Fancy a vanilla
madeleine with less
sugar ?



Test Ennallin Mix & Ennallin Butter Mix

Chef's tip:

Think about using our Ennallin Mix
with flour in your recipes





Fancy a delightful and
tasty brioche ?



Test Ennallin Mix & Ennallin Butter Mix

Try Ennallin Butter
Mix to reduce
fat by 30%

Brioche

Brioche Ennallin Mix ☺

INGREDIENTS

PERCENTAGE

- Flour 51,1 %
- Water 11,3 %
- Eggs 12,8 %
- Salt 0,8 %
- Yeast 2,1 %
- Sugar 4,3 %
- Glucose syrup 7,2 %
- Butter 10,3 %
- **Ennallin Mix** **0,2 %**

Mixer	Spiral
Temperature	55°C
Time of mixing	L3'/H8' + L3'/H4'
Dough temperature	25°C
First fermentation	15'
Dividing	300 g
Second fermentation	3h at 30°C
Baking	22' at 180°C

Do you need help with your recipes ?

Ask us !

This recipe has been developed with the Lesaffre Baking Center

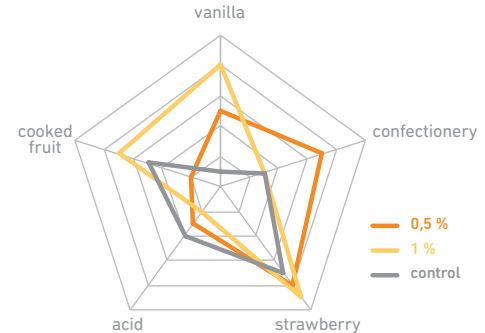
Strawberry Jam

Ennallin Mix ☺

INGREDIENTS

PERCENTAGE

- Strawberries (frozen puree)..... 37 %
- Whole frozen strawberries..... 25 %
- Sugar..... 36,6 %
- Pectin..... 0,7 %
- Citric acid..... 0,3 %
- Preservative..... 0,2 %
- **Ennallin Mix** **0,2 %**



Ennallin Mix
intensifies the
fruity notes

Fancy intensity in
your fruit preparations ?



Test Ennallin Mix & Ennallin Butter Mix

Test **Ennallin Butter Mix** in your fruit insertions
for a more pleasant taste



Notes

PROXIMITY

NATURALITY

EXPERTISE

**Do you need additional information ?
Technical data sheets ?**

Contact us !

ennallin@ennolys.fr



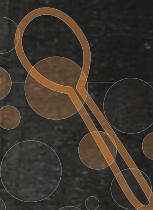
Ennallin
Mix



Ennallin
Butter Mix



Creamy
Mix



Ennolys

LESAFFRE FINE BIOTECHNOLOGIES



FERMENTATION
MADE IN FRANCE



Contact

ennallin@ennolys.fr

www.ennolys.com

A LESAFFRE  BUSINESS UNIT