

## **Savory Bacon and Caramelized Pork Added to Flavor Offerings from Red Arrow**

Bacon continues to be king of breakfast and sandwich toppings. The popularity of bacon has led consumers to become familiar with the nuances of bacon, scrutinizing salt, smoke, thickness, texture and savory levels. As a result, Red Arrow created Natural Flavor Savory Bacon Type RA14029.

The new Savory Bacon Flavor captures the porky, meatiness of a thick cut of bacon with a balanced smoke level. Fatty notes amp up the savoriness of this flavor.

“This savory bacon flavor is truly reminiscent of the crispy, cooked edges of a bacon strip,” said Suzanne Hammer, flavor business development manager.

Red Arrow offers several more bacon flavors with varying levels of smoke and savoriness.

In addition to bacon, Red Arrow has savory pork and ham cooking method flavors. The newest flavor to join the lineup is Natural Caramelized Pork Flavor RA15005; a deep, roasted, fatty, pork profile with an enhanced seared character.

“We believe the Caramelized Pork has a spot in our library of cooking method flavors. This flavor evokes the crispy, oily edges of a seared piece of pork, almost to the point of charred, yet slight sweet notes pop through reminiscent of cooking a pork roast in a Dutch oven,” said Hammer.

Red Arrow flavors serve as a point of differentiation and to assist manufacturers in building a unique and delicious product identity that helps overcome the challenges presented by high volume, high yield production processes.

For more information, contact:

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