

BREAD AND CAKE ENZYMATIC INNOVATION



As a global leader in the food industry, Puratos USA collaborates with commercial bakers, retailers, foodservice companies and distributors to develop innovative, on-trend and budget-friendly baked goods consumers want.

Puratos has the industrial knowledge and expertise to help mid- and large-size baking companies navigate evolving consumer behaviors and rising ingredient costs with customized solutions that help their businesses stay competitive, relevant and moving forward.

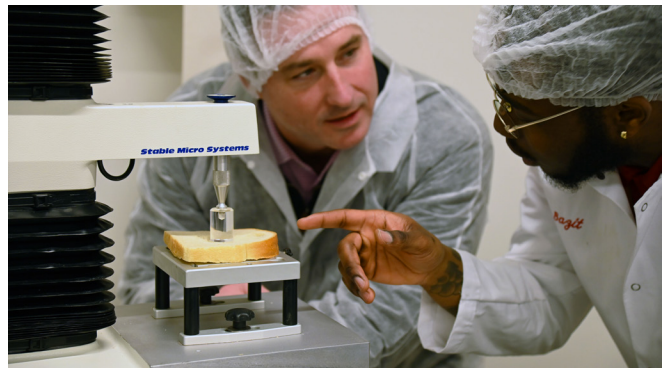
Control and Consistency: The Power of Enzymes

Enzymes allow bakers to gain control over all the uncertainties inherent in the baking process, including variations in temperature and humidity. Bread and cake enzymes can:

- Boost flour performance and batter functionality
- Facilitate the mixing, proofing and baking processes
- Ensure a consistent finished product
- Deliver the desired volume, taste and texture
- Extend freshness and shelf life
- Optimize machinability on the production line

They also offer benefits beyond the production floor, including:

- Decreased food waste caused by factors such as premature staling
- Optimized operational efficiencies due to reduced reliance on skilled labor
- Lower commodity and reformulation costs associated with traditional ingredient volatility and ever-changing consumer trends





Tailored Excellence: Puratos' Complete Enzymes Portfolio

Puratos launched T500, the first complete bread enzyme, in 1953, so it knows a bit about enzymatic solutions. The company's extensive portfolio ranges from complete multi-purpose enzymes to customized modular approaches that fit specific bakery requirements.

The company holds several enzyme patents and invests significantly in long-term research that generates new baking solutions that can help bakers develop products that stand out from the crowd.

Puratos bread and cake enzymes increase efficiencies through faster product development, easier implementation and greater flexibility. They can be easily incorporated into existing recipes without needing to reformulate or alter food labels or ingredient statements.

Because its enzymatic solutions and dough conditioners are vertically integrated, Puratos can control sourcing, production, supply and functionality.



- *S500* — The S500 range of clean-label, complete bread enzymes delivers outstanding dough tolerance, freshness, volume, shape and taste to a variety of bakery applications.
- *Acti Fresh* — This range of clean-label, enzyme-based solutions can help extend the natural freshness of muffins, cake donuts, snack cakes, brownies and other baked goods. Acti Fresh cake enzymes can also decrease batter costs by reducing the need for expensive ingredients such as eggs and oil without compromising taste and texture.
- *Intens* — These modular ingredients are a range of enzymes that can be used in multiple bakery applications, including pan bread, buns, flatbreads, croissants, brioche and baguettes. Each Intens product focuses on a single area of functionality: dough rheology, visuals and shape, shelf life, texture, nutrition, and/or cost reduction, allowing for tailored adjustments to products without complex changes to the base formula.

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INNOVATIVE ENZYME SOLUTIONS**



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