PRESERVATION FOR BAKERY PRODUCTS

OPTIMIZE pH AND PRESERVATION SYNERGY

Microencapsulation is an effective way to maximize the mold-free shelf life and quality of baked goods. SensoryEffects’ proprietary controlled release technology minimizes the unwanted side-effects of highly reactive food acids and preservatives during the baking process. With BakeShure® preservation technology you can prevent the degradation of protein, improve yeast activity, boost product consistency, optimize production and launch new products you previously thought impossible.

CONTROL
• pH development
• Growth of spoilage organisms
• Development cost with ‘drop-in’ formulation

PROTECT
• Vitality of yeast from acidic ingredients
• Degradation of gluten protein
• Finished product volume

DELIVER
• Extended shelf life of products
• Maximized preservation synergy
• Improved product appearance

Propionate
provides general antimicrobial protection
activates preservatives and discourages microbial growth

Sorbic Acid
broadens the antimicrobial spectrum
PRESERVATION FOR BAKERY PRODUCTS

THE ANSWER TO MOLD CONTROL

Addition of BakeShure ingredients significantly improves product shelf life.

Finished product volume is unaffected
pH control is easily and predictably achieved
BAKESHURE® SOURS

HIGH QUALITY SOURDOUGH & RYE BREAD

BakeShure Sours make it possible to produce authentic specialty sourdough bread by delivering superior sourdough flavor. SensoryEffects’ proprietary microencapsulation technology allows manufacturers to easily create new sourdough formulas using our ‘drop-in’ technology. Since BakeShure Sours do not release until the final stages of baking, formulators using this technology see improved color, greater loaf volume and better finished product appearance all while simplifying the production process.

**CONTROLS**
- Product appearance
- Release of sourdough flavor
- Development cost with ‘drop-in’ formulation

**PROTECTS**
- Yeast activity
- Integrity of gluten protein
- Dough consistency

**DELIVERS**
- Superior finished products
- Consistent product volume
- Classic sourdough flavor profiles at lower cost
BakeShure Optimizes Loaf Volume

Using BakeShure Sours at 1.25% [Baker’s Percent] improves finished product loaf volume and overall product appearance.

BakeShure Delivers Sours In No Time

<table>
<thead>
<tr>
<th>Baked Volume (cc)</th>
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<tbody>
<tr>
<td>BakeShure Sour</td>
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<tr>
<td>Sour Base</td>
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</table>
BakeShure microencapsulated leavening provides full control of the reaction between sodium bicarbonate and the acidic components within dough and batter, improving baked product yield and appearance. Microencapsulation extends the viability of frozen dough and increases flexibility in the production of fresh and refrigerated bakery products.

**CONTROLS**
- Product appearance
- Release of chemical leavening
- Outgassing in finished product packaging

**PROTECTS**
- Against unwanted interactions
- Leavening performance throughout shelf life
- From freeze thaw abuse

**DELIVERS**
- Superior finished product volume
- Improved production flexibility
- New product opportunities
- Extended product shelf life

**BakeShure Leavening Maintains Volume Over Extended Shelf Life**

<table>
<thead>
<tr>
<th>Time Elapsed (months)</th>
<th>Sodium Bicarbonate</th>
<th>BakeShure</th>
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</thead>
<tbody>
<tr>
<td>3</td>
<td>120</td>
<td>180</td>
</tr>
<tr>
<td>6</td>
<td>140</td>
<td>160</td>
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<tr>
<td>12</td>
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<td>15</td>
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<tr>
<td>18</td>
<td>180</td>
<td>180</td>
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</tbody>
</table>
BAKESHURE® COMPLETE

REDUCED SODIUM BAKING POWDER

BakeShure Complete is a healthier choice to traditional baking powders and is suitable for use in all chemically leavened bakery applications including: fresh baked, frozen, refrigerated and freezer-to-oven products. The BakeShure Complete line of products are aluminum free, non-GMO, contain 0g trans fats, and are ideally suited for bakers whose customers demand a clean label.

★ EASY TO USE
- 1:1 Replacement for baking powder
- “Drop-in’ to new and existing formulations

★ HEALTHIER FOR BAKING
- Aluminum free
- Non-GMO
- Zero and reduced sodium
- 0g Trans Fat

BakeShure Complete replaces traditional baking powder without impacting finished product volume or texture.