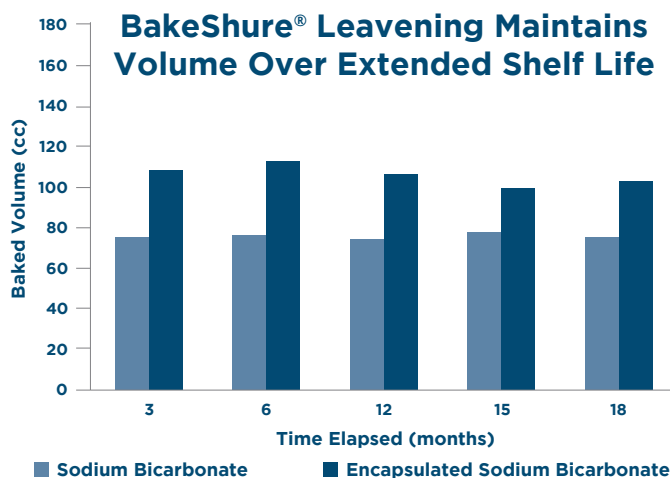




## BakeShure<sup>®</sup> Leavening

### Encapsulated Leavening Systems

BakeShure<sup>®</sup> encapsulated leavening provides full control of the reaction between sodium bicarbonate and the acidic components within dough and batter, improving baked product yield and appearance. Encapsulation 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

