

BakeShure[®] Sours

High Quality Sourdough & Rye Bread

BakeShure[®] Sours make it possible to produce specialty sourdough flavored bread by delivering superior sourdough flavor. Balchem 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

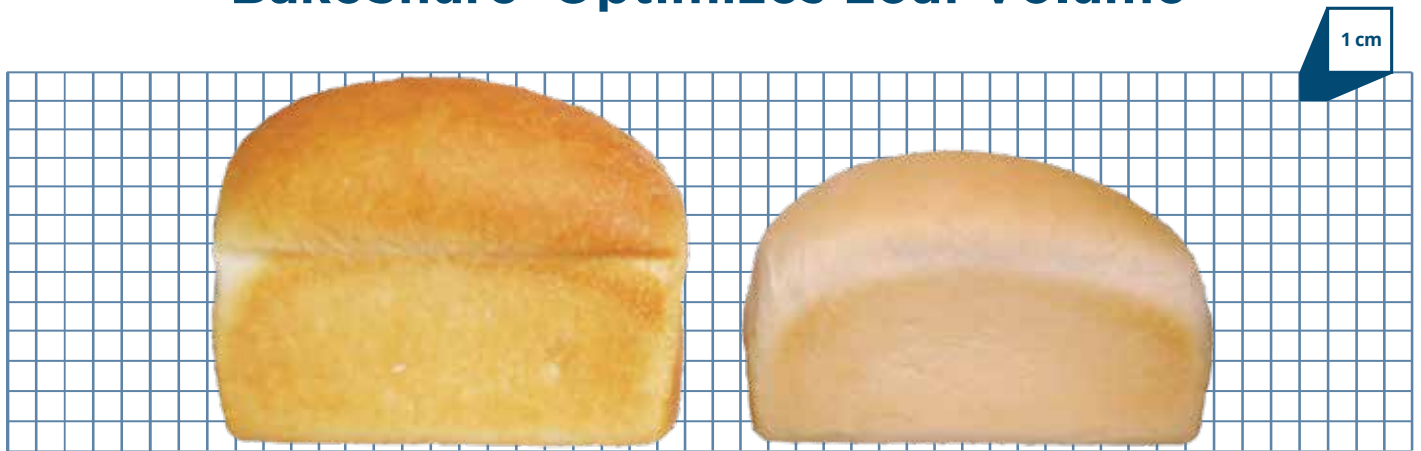


Delivers

- Superior finished products
- Consistent product volume
- Classic sourdough flavor profiles at lower cost

BakeShure[®] Sours

BakeShure[®] Optimizes Loaf Volume



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

BakeShure[®] Bake Volume Comparison

