

BELLASOFT 1000 SOFTENER

bellarise

RISE TO A HIGHER STANDARD

Made to provide bakers with the most consistent results on the market, **Bellasoft Bread Softener** ensures your customers get the same fresh tender bite throughout the life of your bread products.





BellaSOFT 1000 Bread Softener

Improving freshness throughout the life of the bread, **Bellarise BellaSOFT 1000** is a powerful extended shelf life product that uses unique enzymes which reduce staling while improving your bread product's overall texture.

BENEFITS

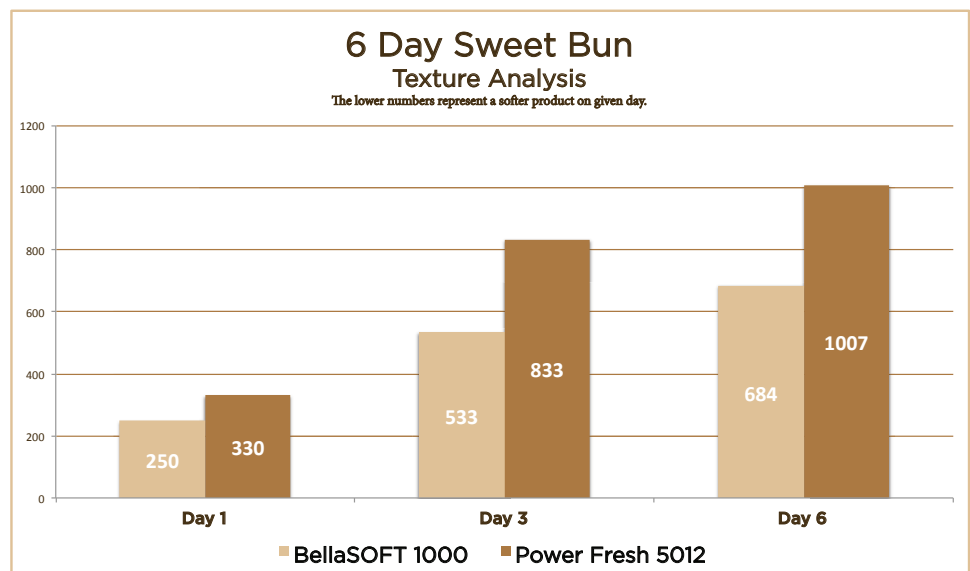
- Preserves freshness.
- Provides 7-21 days of additional shelf-life.
- Cost is lower than comparable ESL products.
- Produces a soft creamy texture.
- Improves crumb and slicing.
- Reduces staling.
- As with all Bellarise products, **BellaSOFT 1000** does not only offer a high quality ingredient, it also comes with our knowledgeable staff of Master Bakers which are always ready to assist with any baking process or formulation issues.

FEATURES

- Formulated to a 0.25%, or less, usage rate of formula based upon flour weight giving bakers and their customers the quality ingredients they deserve.
- 2 year shelf-life.

CERTIFICATIONS

- BellaSOFT 1000 is GFSI compliant as certified by the SQF Institute, as well as KoF K Kosher Pareve.



Count on Bellarise and Rise to a Higher Standard.



Bellarise is a brand of the Pak Group
For more info
Visit: www.bellarise.com
Dial: 855-871-6100
Email: info@pakgroupna.com