

BR - 1000 GREEN
DOUGH CONDITIONER

bellarise

RISE TO A HIGHER STANDARD

Custom formulated to fit all your baking needs, **Bellarise Dough Conditioners** employ the latest in enzyme technology to provide bakers the **superior dough tolerance & consistency** with which to **deliver a perfectly finished product on every bake.**



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RISE TO A HIGHER STANDARD

BR-1000 GREEN

CLEAN LABEL DOUGH CONDITIONER

A completely natural dough conditioner, Bellarise **BR-1000 Green** uses the latest in enzyme technology to replace undesired chemical conditioners. Bellarise **BR-1000 Green**, a clean label solution with all-purpose capabilities.

BR - 1000 GREEN BENEFITS

- 🌿 Clean label solution.
- 🌿 Provides consistent dough tolerance and volume for all baking applications.
- 🌿 Optimum baking characteristics and performance with wide variations in flours used by bakers.
- 🌿 Volume, texture, crust color and shelf life consistency on every bake.
- 🌿 **BR-1000 Green** has a 1 year shelf life and is formulated to a 1%, or less, usage rate of formula based upon flour weight giving bakers the strength to take on the most demanding baking environments.
- 🌿 Bellarise Dough Conditioners are GFSI compliant as certified by BRC Global Standards, as well as OK Kosher Pareve and GIMES Halal certified.
- 🌿 Bellarise Dough Conditioners not only give you peace of mind. Our knowledgeable staff of Master Bakers is always ready to assist with any baking process or formulation issues. Count on Bellarise to help you rise to a higher standard.



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