

**BR - 1000 BROWN  
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.**





# BR-1000 BROWN

## PREMIER DOUGH CONDITIONER

Industrial bakers worldwide have come to agree that Bellarise **BR-1000 Brown** Dough Conditioner is of the highest-quality and is absolutely secure during all stages of the bread-making process. Specially formulated to handle the most demanding of industrial production processes, Bellarise **BR-1000 Brown** excels during all make & bake operations.

### BR - 1000 BROWN BENEFITS

- 🌿 Specially formulated to facilitate a no time dough system.
- 🌿 Excellent with flavorful high-value product applications.
- 🌿 Superior mixing and dough make-up characteristics for automated production.
- 🌿 Volume, texture, crust color and shelf life consistency on every bake.
- 🌿 **BR-1000 Brown** 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, but also our experienced minds. 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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