

ORGANIC SUGAR REPLACER NON-GMO, ORGANIC, AND CLEAN LABEL BAKERY SOLUTION

Cut sugar from your label and slash your costs! Bellarise® Organic Sugar Replacer is the perfect solution for commercial and industrial bakeries looking to cut sugar out of organic and conventional breads, while maintaining the precise flavor profile North American consumers love. Our easy-to-use Bellarise® Organic Sugar Replacer helps you bake breads that are healthier, look great, and are always delicious, all while lowering your production and procurement costs.

Try a sample today, and see how Bellarise® Organic Sugar Replacer rises to a higher standard for you!

- Organic for All. Perfect for organic and conventional breads that require higher amounts of sugar
- Bake Even Better Breads. Enhance volume, crumb, and crust quality, while maintaining your flavor profile, in one simple step
- Ideal for Industrial Use. Perfect for use in any large-scale production environment
- Non-GMO and Clean Label. Bake more marketable breads by adding an organic, non-GMO, and clean label halo to every slice

- Cut Your Costs. Bake delicious breads while keeping procurement simple and production costs low
- Get the Label Right. Reduce sugar content on your labels by up to 33% and keep consumers happy
- Simple and Pure. Keep your label short, authentic, and clean
- Ingredients. Organic Whole Wheat Flour, Natural Enzymes.
 Product Number: 2120505

Product Number: 2130505





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