The Pak Group:
Rooted in Tradition and Focused on Solutions

Tradition
A true artisanal baker draws upon rich baking traditions and inspiration from master bakers worldwide to bake the perfect bread. Pak Group, founded in 1923 in Eastern Europe - part of the “Cradle of Civilization” and Fertile Crescent - is rooted in centuries of baking history from the Mediterranean and all parts of Europe.

Technology
As we look ahead, Pak Group continues to invest in the latest in automated technology and advanced systems to create the most efficient and modern yeast production and baking research facilities in the world. Pak Group baking ingredients are sold in more than 130 countries around the globe and under various regional brands. Adhering to the highest standards in everything we do, Pak Group sites are BRC Global Standard Certified under the GFSI (Global Food Safety Initiative) Certification Program.

Synergy
We employ Master Bakers and technicians who can provide technical support for the most challenging production and formulation issues. Our baking laboratory located in our Los Angeles HQ houses top of the line pilot equipment that replicates commercial bread, pizza, and snack good manufacturing setups.

Wisdom
The Pak Group family realizes each market possesses its own unique set of challenges and horizons of opportunity. We also understand that custom solutions need to meet demanding cost constraints. After years of careful study, we unveiled the Bellarise line of Instant Dry Yeast, Bread Improvers, and Baking Solutions formulated specifically for the demanding needs of the North American market. We are prepared to help you achieve your baking goals, as we set and follow the highest standards in our industry.
At Bellarine® we are driven to deliver quality ingredients and superior service, and we always offer these assets to our customers at the best value.

Every Bellarine® product meets the highest standards for food safety, and we have partnered with the strictest third-party verification bodies to ensure that the Bellarine® ingredients you buy are worthy of your finest breads.

This essential philosophy stems from our passion for bringing bakers the best, most reliable, and innovative ingredient solutions which turn our customers’ ideas into reality, and helps them...

*Rise to a Higher Standard.*
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BellaBAKE 15
Always clean label, kosher, and Non-GMO, and nurtured and grown in pure beet molasses, our yeast lineup consists of only the finest strains of *Saccharomyces Cerevisiae* (yeast), which are processed in our state-of-the-art and sterile facilities to ensure purity and a truly authentic bread, slice after delicious slice.

**Supreme IDY**
High Performance Instant Dry Yeast
Up to 30% more gassing power and 10-15% shorter proof times than any other Red IDY, and perfect for doughs containing less than 6% sugar (baker’s %).

**Ingredients**
Yeast, Sorbitan Monostearate*, Ascorbic Acid*.

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<thead>
<tr>
<th>Product Number</th>
<th>Pack Size</th>
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<tbody>
<tr>
<td>1106502</td>
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*B Serves only as a processing aid and therefore has no impact on final product labeling.

**Bellarise Red IDY**
Low Sugar Dough Instant Dry Yeast
The premier Instant Dry Yeast for making quality baked products with less than 6% sugar (baker’s %).

**Ingredients**
Yeast, Sorbitan Monostearate*, Ascorbic Acid*.

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<tr>
<td>1101502</td>
<td>1 x 50 lbs. Unit</td>
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**Bellarise Gold IDY**
High Sugar Dough Instant Dry Yeast
The most powerful Instant Dry Yeast for making quality baked products with sugar levels above 6% (baker’s %).

**Ingredients**
Yeast, Sorbitan Monostearate*, Ascorbic Acid*.

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<tbody>
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<td>20 x 1 lb. Units</td>
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<tr>
<td>1102502</td>
<td>1 x 50 lbs. Unit</td>
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</table>
Even-Bake Green
Instant Dry Yeast For Low Sugar Doughs
Designed for short-time doughs with sugar levels of up to 6% (baker’s %) which do not require added oxidation.

Ingredients
Yeast, Sorbitan Monostearate*.

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<th>Product Number</th>
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<tr>
<td>1103252</td>
<td>1 x 25 lbs. Unit</td>
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</table>

Even-Bake Blue
Instant Dry Yeast For High Sugar Doughs
Designed for short-time doughs with sugar levels above 6% (baker’s %) which do not require added oxidation.

Ingredients
Yeast, Sorbitan Monostearate*.

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<tr>
<td>1104252</td>
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*B.Serves only as a processing aid and therefore has no impact on final product labeling.

Bellarise Gold SDY
Semi-Dry Yeast (SDY) For Frozen Dough
Designed specifically for frozen dough applications, Bellarise SDY retains its fermentation power throughout the life of your frozen doughs, extending their shelf life by 6-12 months. For doughs with over 6% sugar (baker’s %).

Ingredients
Yeast, Sorbitan Monostearate*.

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<th>Product Number</th>
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<tbody>
<tr>
<td>1202327</td>
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*B.Serves only as a processing aid and therefore has no impact on final product labeling.
Custom formulated to fit your baking needs, our new Bellarise dough conditioners employ the latest in enzyme technology to give supreme dough tolerance, outstanding volume and improved freshness characteristics to your finest breads. Our dough conditioners can be used in lean doughs, rolls, loaf breads, whole wheat, soft breads and sweet goods, as well as with a variety of processes, such as retarded fermentation and flash freezing.

### Dough Conditioners

#### Bellarise Deactivated Yeast

**Deactivated Yeast**

Provides bakers with high reducing power, which produces a dough with maximum extensibility. Serves as a clean label L-Cysteine alternative while adding no off-flavors.

**Ingredients**

Yeast.

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#### BellaSPONGE

**Clean Label Dough Conditioner**

1% or less Usage Rate

Non-GMO solution and reducing agent for improved dough rheology, subtle creamy flavor notes, and extended shelf life for a broad range of applications.

**Ingredients**

Sweet Dairy Whey, Wheat Flour, Yeast, Natural Enzymes, Ascorbic Acid.

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<tr>
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</table>

#### Bravura CL

**Clean Label Dough Conditioner**

1% Usage Rate

Clean label, all-purpose industrial dough conditioner that uses all-natural reducing agents and improves water absorption in a broad range of applications.

**Ingredients**

Wheat Flour, Yeast, Natural Enzymes, Ascorbic Acid.

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<tr>
<td>2118505</td>
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</table>
BR-1000 Blue
Frozen Dough Conditioner  2% Usage Rate
Designed specifically to enhance the consistency of frozen dough products, and improves volume and freshness of doughs kept in freezing conditions.

Ingredients
Wheat Flour, DATEM, Dextrose, Ascorbic Acid, Natural Enzymes.

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<tr>
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BR-1500 Blue
Clean Label Frozen Dough Conditioner  1% Usage Rate
Clean label dough conditioner that maximizes frozen dough tolerance and excels in frozen applications by delivering consistent results.

Ingredients
Wheat Flour, Ascorbic Acid, Natural Enzymes.

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BR-1000 Brown
Concentrated Dough Conditioner  0.5% Usage Rate
Specially formulated for high speed production lines running no-time doughs, BR-1000 Brown is the most powerful dough conditioner on the market.

Ingredients
Wheat Flour, DATEM, Dextrose, Natural Enzymes, Ascorbic Acid, Azodicarbonamide (ADA), L-Cysteine.

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<td>2105505</td>
<td>1 x 50 lbs. Unit</td>
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BR-1000 Red
All-Purpose Dough Conditioner  1% Usage Rate
The most versatile dough conditioner on the market; provides bakers with multipurpose capabilities across various baking applications and conditions.

Ingredients
Wheat Flour, Dextrose, Natural Enzymes, DATEM, Ascorbic Acid, Azodicarbonamide (ADA), L-Cysteine.

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BR-1010 Red
ADA-Free Dough Conditioner  1% Usage Rate
BR-1010 Red is a multifaceted baking solution that helps bakers deliver a beautiful bread on every bake.

Ingredients
Wheat Flour, Dextrose, DATEM, Natural Enzymes, Ascorbic Acid, L-Cysteine.

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<td>2111505</td>
<td>1 x 50 lbs. Unit</td>
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BR-1000 Green
Clean Label All-Purpose Dough Conditioner  1% Usage Rate
Our all-purpose, clean label baking solution formulated for any baking application.

Ingredients
Wheat Flour, Natural Enzymes, Ascorbic Acid.

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<th>Product Number</th>
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BR-1010 Green
Clean Label All-Purpose Dough Conditioner  1% Usage Rate
All-purpose, clean label solution with higher oxidation properties for a more resilient bread.

Ingredients
Wheat Flour, Natural Enzymes, Ascorbic Acid.

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<td>2113505</td>
<td>1 x 50 lbs. Unit</td>
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</table>
BR-1250 Green
Clean Label All-Purpose Dough Conditioner
1% Usage Rate
A clean label dough conditioning solution with slower oxidation properties and promoting excellent dough rheology for large batch production lines.

**Ingredients**
Wheat Flour, Natural Enzymes.

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Bellarise Organic DC
Organic Dough Conditioner 1% Usage Rate
A Certified Organic Dough Conditioner that delivers the most consistent and dependable results throughout the baking industry.

**Ingredients**
Organic Wheat Flour, Natural Enzymes, Ascorbic Acid.

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DATEM Replacer
Clean Label Solution 0.25-0.75% Usage Rate
Using the latest in enzyme technology, our Clean Label DATEM Replacer provides the same or better results as DATEM, and enables you to produce clean label breads.

**Ingredients**
Wheat Flour, Natural Enzymes, Ascorbic Acid.

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<td>1 x 50 lbs. Unit</td>
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Ensuring that your customers enjoy soft breads whether they are fresh from the oven, or off the shelf, our line of BellaSOFT softeners reliably extends the freshness of your best and favorite breads without compromising quality.

**BellaSOFT 1000**
Bread Softener  0.25% Usage Rate
Extends the shelf life of baking products across a multitude of baking applications.

**Ingredients**
Wheat Flour, Natural Enzymes.

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<th>Product Number</th>
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<tr>
<td>4102255</td>
<td>1 x 25 lbs. Unit</td>
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</table>
**BellaSOFT 1500 PLUS**  
**Concentrated Bread Softener**  
0.25% Usage Rate  
Our most concentrated bread softener and product shelf life extender, BellaSOFT 1500 Plus extends the shelf life of your applications by an average of 21 days.  
**Ingredients**  
Wheat Flour, Natural Enzymes.  
**Product Number** | **Pack Size**  
--- | ---  
4112505 | 1 x 50 lbs. Unit

**BellaSOFT ORGANIC 3500**  
**Organic Bread Softener**  
0.5% Usage Rate  
A Certified Organic Bread Softener that extends the shelf life of your organic products, all while improving their texture.  
**Ingredients**  
Organic Wheat Flour, Natural Enzymes.  
**Product Number** | **Pack Size**  
--- | ---  
4108505 | 1 x 50 lbs. Unit

**Bellarise Organic 2 in 1**  
**Organic Dough Conditioner And Softener, In One**  
1% Usage Rate  
A Certified Organic complete system to provide desired conditioning and softening.  
**Ingredients**  
Organic Wheat Flour, Natural Enzymes, Ascorbic Acid.  
**Product Number** | **Pack Size**  
--- | ---  
2112505 | 1 x 50 lbs. Unit
Bases & Mixes

Offering bakers myriad options across a range of applications, our easy-to-use bases and mixes simplify your baking process without compromising quality.

2-in-1 Wheat Bread Base
Pure wheat flavor and conditioning in a 4% base.

Ingredients
Fermented Wheat Flour, Yeast Extract, Natural Enzymes, Ascorbic Acid.

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2-in-1 Rye Bread Base
Our 5% base is the authentic rye experience.

Ingredients
Wheat Flour, Malted Rye Flour, Ascorbic Acid, Natural Enzymes.

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<th>Product Number</th>
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<td>3231505</td>
<td>1 x 50 lbs. Unit</td>
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3-in-1 Wheat Bread Base
Versatile and rich 4% wheat base providing conditioning, leavening, and flavor.

Ingredients
Wheat Flour, Yeast, Yeast Extract, Ascorbic Acid, Natural Enzymes.

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<th>Product Number</th>
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3-in-1 Rye Bread Base
Wholesome 5% rye base providing conditioning, leavening, and flavor.

Ingredients
Wheat Flour, Yeast, Malted Rye Flour, Ascorbic Acid, Natural Enzymes.

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<th>Product Number</th>
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<td>3232505</td>
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</table>
Clean Label Sweet Pretzel Base
Sweet Pretzel Bread Base
10% pretzel bread base for a clean label pretzel bread with a subtle, sweet flavor note.
Ingredients

Product Number  Pack Size
3327505  1 x 50 lbs. Unit

Traditional Pretzel Base
Pretzel Bread Base
Our simple, yet flavor-filled 10% pretzel base perfect for achieving the traditional pretzel flavor.
Ingredients
Wheat Flour, Salt, Vital Wheat Gluten, Malted Barley Flour (contains Sulfites), Dextrose, Natural Enzymes, Ascorbic Acid.

Product Number  Pack Size
3307505  1 x 50 lbs. Unit

Flat Bread Base
Bread Base
A 10% flat bread base that produces a delicious, resilient flat bread that can handle the heartiest of sandwich loads.

Ingredients

Product Number  Pack Size
3255505  1 x 50 lbs. Unit

Golden Gate Sour
Traditional Sourdough Bread Base
Our delicious and all-natural 10% sourdough base perfectly achieves the classic “Golden Gate” sourdough flavor your end-users expect.
Ingredients
Wheat Flour, Salt, Citric Acid, Lactic Acid, Yeast, Malted Barley Flour, Dextrose, Natural Enzymes, Ascorbic Acid.

Product Number  Pack Size
4305505  1 x 50 lbs. Unit
All-Natural Bagel Base
Clean Label Bagel Base
Our clean label 5% base tastes great and forms the perfect, classic bagel.

Ingredients

Product Number Pack Size
3304505 1 x 50 lbs. Unit

5% Bagel Base
Traditional Bagel Base
5% no-time dough solution for a tight crumb structure, wonderful flavor, and superior crust.

Ingredients
Salt, Sugar, Malted Barley Flour, Wheat Flour, Mono-diglycerides, Yeast, Molasses, Calcium Sulfate, Ammonium Sulfate, Wheat Starch, Silicon Dioxide, Soy Lecithin, Ascorbic Acid, Natural Enzymes.

Product Number Pack Size
3302505 1 x 50 lbs. Unit

5% Brioche Base
Application Improver 5% Usage Rate
Clean label, easily customized for non-GMO and non-allergen applications, and full of authentic flavor.

Ingredients
Wheat Flour, Wheat Gluten, Natural Flavors, Yeast, Natural Enzymes, Ascorbic Acid, Beta Carotene.

Product Number Pack Size
3308505 1 x 50 lbs. Unit

Pizza Mix
Traditional Mix
For a tasty, golden pizza crust, our add-water-and-IDY-only mix is easy to use and great for pizza makers looking to deliver fresh, delicious, and authentic products to their customers.

Ingredients
Wheat Flour, Sugar, Salt, Yeast.

Product Number Pack Size
3306505 1 x 50 lbs. Unit
Application Improvers

Delivering consistent results across multiple applications and regardless of flour quality, Bellarise Application Improvers are here for you to bake with confidence.

**FTO Improver PLUS**
**Freezer-to-Oven Dough Improver**  2% Usage Rate
Formulated for direct-from-freezer baking and eliminates the need for proofing frozen dough prior to baking, and achieves excellent volume.

**Ingredients**
Wheat Flour, Natural Enzymes.

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**Doughnut Improver**
**Application Improver**  2% Usage Rate
A 2% doughnut improver that delivers superior volume and flavor without tunneling.

**Ingredients**
Wheat Flour, Vital Wheat Gluten, Sodium Stearoyl Lactylate (SSL), Sugar, Milk Powder, Vanillin, Ascorbic Acid.

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**3% Hawaiian Roll Improver AF**
**Application Improver**  3% Usage Rate
Clean label, easily customized for non-GMO and non-allergen applications, full of authentic flavor, and enhances your rolls’ volume, overall structure, and shelf life.

**Ingredients**
Wheat Flour, Yeast, Natural Enzymes, Ascorbic Acid, Natural Flavors.

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</table>
Pita Improver
Application Improver  2% Usage Rate
Formulated to bring traditional pita bread to your customers with consistent and delightful results our Pita Improver delivers on every bake.

Ingredients
Wheat Flour, Guar Gum, Mono- Diglycerides, L-Cysteine, Natural Enzymes.

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Concentrated Flat Bread Improver
Application Improver  1% Usage Rate
A powerful ally in delivering a slack, machinable dough for a beautifully finished flat bread.

Ingredients
Wheat Flour, Yeast, Natural Enzymes.

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BellaBAKE
Giving pastry artists the delicious blank baking canvases they deserve, BellaBAKE is very easy to use and resilient, allowing your creativity to be showcased on every bake.

BellaBAKE Emulsifier
Non PHO Cake Emulsifier  1-2% Usage Rate
A great ally in producing delicious and stable cakes that do not collapse or shrink. Keeps a fresh, smooth, uniform texture, throughout an extended shelf life.

Ingredients
Rice Starch, Glucose Syrup, lactic acid ester of mono- and diglycerides of fatty acids (E 472b), Skimmed Milk Powder, acetic acid ester of mono- diglycerides of fatty acids (E 472a), polyglycerol esters of fatty acids (E475), mono- and diglycerides of fatty acids (E471).

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Rise to a higher standard.