



RISE TO A HIGHER STANDARD

BellaSPONGE

CLEAN LABEL, NON-GMO, AND NO-TIME DOUGH CONDITIONER

Making your bread clean label is easier than you think, and our new Bellarise® BellaSPONGE is our no-time dough conditioner that replaces ADA, L-Cysteine, and Potassium Iodate and delivers consistent results across a broad range of applications. Formulated with deactivated yeast and sweet dairy whey, it shines as a reliable reducing agent with subtle flavor notes, and it increases the pan flow - while improving the machinability and oven spring - of your favorite doughs. Bellarise® BellaSPONGE is also clean label and Non-GMO; try it in your recipes and see the results for yourself!

KEY BELLARISE® BellaSPONGE BENEFITS

- Stronger Branding.** Enhance your brand by going clean label and exclude ADA, L-Cysteine, and Potassium Iodate from your breads
- Excellent Value.** Its high concentration and ability to shorten mix times lowers your costs
- Extremely Versatile.** Could be used in no-time doughs, and improves pan flow of a wide range of applications
- Non-GMO.** Along with being clean label, Non-GMO means healthier and more marketable breads
- Consistent Results.** Achieve a uniform crumb structure and oven spring bake after delicious bake
- Adds Character.** Subtle and sweet milky flavor notes add a little complexity to taste and aroma
- Reducing Power.** High in reducing power and exhibits excellent machinability, making mixing, shaping, and rolling easier than ever
- Ingredients** Sweet Dairy Whey, Wheat Flour, Yeast, Natural Enzymes, Ascorbic Acid.
- Product Number: 2119505



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