



## BATTERS – CAKES, MUFFINS, BROWNIES

*Improves Texture, Emulsification, Shelf Life and...  
Provides a Clean Label!*

**Common Problems:** cripples / damages, poor yield, emulsification issues, tender texture using unbleached flour, cost of eggs, etc.

**Nu-BAKE® Can Deliver:** *Functionality and Nutrition.* Nu-BAKE has natural occurring peptides, glycolipids and pentosans that help emulsify water and lipids in to the dough providing for a softer smoother texture what will improve machine ability: thereby, reducing damaged goods, increasing yield, improvement of texture, and reduction in cost.

<b>Feature</b>	<b>Benefit</b>
Emulsify and carry more oil and water	Not add to viscosity
Reduce whole egg usage 50%	Save money and provide tender texture
Return softer texture	More tender texture using unbleached flour
Reduce flour variations	Increase moisture and oil components to enhance mouth feel and moistness
Additional fresh shelf life	Improve profitability
Strength comparable to egg protein	Hold moisture, softer bite, non-gummy bite

**Use Rate:** 0.5% - 1% on a formula basis.

**Other Applications:** Muffins, cakes; frozen, par-baked and laminated doughs and danish.