



CRACKERS AND SHEETED DOUGH

***Improves Machine Ability, Emulsification, Shelf-Life and...
Provides a Clean Label!***

Common Problems: Dough – stickiness, water and oil distribution in flour matrix, sheet-ability, moisture retention, thru put, etc.

Nu-BAKE Can Deliver: Patented rice extract with unique characteristics that provide both ***Function 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.

Feature	Benefit
Relax sheeted dough	Smooths texture, dramatically reduces stickiness, provides improved and more consistent machining
Emulsify oil and water	Smoother character and improve machine ability, binds water to increase shelf life
Reduces dusting	Flour use cost/sanitation improved
Softens whole wheat and unbleached flours	Reduces brittleness/breakage and improves shelf life
Moisture absorption	Improve consistency during changes in flour quality or seasonal conditions
Dough tolerance/extended	Greater tolerance to breakdowns
Softer bite	Reduce checking and improve volume

Use Rate: 0.25% - 1.5% on flour basis

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