



Nu-BAKE[®] **Frozen Doughs and Par-Baked Doughs**

Nu-BAKE[®] is an all natural ingredient extracted from rice bran that contains complex carbohydrates and proteins, and unique lipids using a patented process. These components, naturally occurring glycolipids, starches, pentosans, and protein, all work together to enhance and improve the conditioning and quality of a wide variety of dough systems.

Nu-BAKE[®] provides an excellent solution to water migration issues in frozen and par-baked dough systems. As distribution lines and the demand to sell “fresh” baked breads within in-store bakeries continues to expand, fresh bread has become frozen dough and par-baked products. Water control is critical in these applications and **Nu-BAKE[®]** is an excellent functional ingredient to help minimize water migration and reduce ice crystallization in the dough resulting in improved quality of bake

Frozen Dough

Frozen doughs have expanded rapidly worldwide, creating major distribution and product quality issues. As distribution chains lengthen and require increased staging and storage, water control is critical to the survivability of the yeast and hence, the ability of the dough to proof and bake properly. Water migration is a problem of freeze-thaw cycles that occur in transportation systems and freezer units. If unchecked, the melting and refreezing of the crystals creates larger ice crystals that puncture and damage the live yeast resulting in reduced frozen shelf life. The use of **Nu-BAKE[®]** in frozen dough will provide:

- Longer shelf life
- Minimized freeze-thaw problems
- Increased load volume and moisture
- Protect yeast from ice crystal damage

Use Rates: 0.25 to 1.0% (based on weight of dry ingredients and dry blended with flour)

Par-Baked Doughs

Partially baked products are very popular in Europe and the USA and continue to expand worldwide. The greatest advantage in par-baked is the ability to final bake the product at either a store, café or at home just prior to consumption. The use of **Nu-BAKE[®]** in par-baked products will provide:

- Longer shelf life
- Minimize water migration (refrigerated or frozen)
- Improve volume
- Allow for the use of additional water

Use Rates: 0.25 to 1.0% (based on weight of dry ingredients and dry blended with flour)