



Nu-BAKE[®]

Laminated Doughs and Danish

Enhanced Bite, Definition and Shelf Life

The real challenge for all bakers of laminated doughs and danish is producing a dough that, when baked, has a fine layered, flaky texture and a short bite. To attempt to accomplish this end, the baker can modify both the dough system and/or the characteristics of the roll-in fat. In searching for the optimal blend, all matters of roll-in and mixes of roll-in substrates have been used. The success of the changes made are further impacted by the use of mechanical laminating lines and the issues of running the dough through multiple reduction rollers, laminators, and cutters.

Nu-BAKE[®] from RIBUS, Inc. is a unique new functional ingredient that will improve the quality and consistency of laminated doughs and danish. ***Nu-BAKE***[®] is a natural extract from rice bran that is stabilized and contains complex carbohydrates, complex proteins, and unique rice bran oils that provide a multi-functional effect for bakery uses.

The addition of ***Nu-BAKE***[®] to your laminated dough or danish formulation provides for increased volume, enhanced moisture retention, extended shelf-life and enhancement of laminate definition resulting in improved short-bite and texture. The glycolipids and pentosans inherent to the product facilitate these changes. These components provide for increased emulsification, more water holding capacity, and synergistic interactions with gluten and starch. For those producing frozen laminate dough or danish, the frozen shelf life is extended and water migration and crystallization are greatly reduced. In addition to improvements in textures and bite, flavor impact is enhanced and strengthened.

Nu-BAKE[®] is recommended to be used in laminated doughs and danish at about 1.0 to 2.0% (based upon dry ingredient weight). Depending upon the degree of overall improvement desired, shelf life improvements are noted at 1.0% while enhanced definition of laminates are improved when used at between 1.5 and 2.0%. ***Nu-BAKE***[®] can be used with increased amounts of water and shortening, improving yields and overall richness of the finished products.

Typical Use Rates: **1.0 to 2.0%** (based on dry ingredient weight of formulation)