



# What are the Functions of Nu-BAKE®?

## Emulsifies Water and Oil

- ◆ Improves water retention and holding capability of oil.
  - Results in improved moisture perception
- ◆ Improved emulsification provides:
  - More consistent cell structure.
  - Improved oven spring.
  - Increased volume.
- ◆ Improved water retention and emulsification (as stated above) leads to:
  - Increased yield and specific volume.
  - Increased shelf-life for frozen dough, batter, and thaw and serve.
- ◆ Increased oil holding capacity leads to easier pan and paper release.

## Ability to interact with Proteins/ Starches/Carbohydrates

- Strengthens cell structure
- Holds water during baking.
  - Decreases fractures in cakes.
  - Increases flat surface area.
  - Provides 90 ° sides.

Aids in strengthening flour protein (gluten).

Improved water retention and holding capability, as well as more Consistent cell structure.

## Impact on Your Product

- ◆ Increased moisture in bakery items of all types.
- ◆ Increased strength
  - Leads to prevention of gumminess or tooth packing.
- ◆ Increased shelf-life of finished product.
- ◆ Increased storage stability of frozen doughs.

## Why Bakers Are Using Nu-Bake®

- Extend shelf-life.
- Increase oil and water emulsification, which creates added moisture perception.
- Increased product strength and texture while maintaining tenderness
- Increase yield and decrease per unit cost.