

# Baker's Best™ Portfolio

Your Single Source for Yeast and Bakery Ingredients



## Consolidate Your Ingredients Sources

And Optimize Your Finished Goods Applications

Ask your AB Mauri Fleischmann's representative about how choosing ingredients from the Baker's Best Portfolio will improve the outcome of your finished goods, no matter what your process challenges, no matter what your bakery application.



1.800.772.3971 abmf.com



SOLUTIONS FOR BAKING SUCCESS™

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# Baker's Best™ Portfolio

## Encompassing Your Needs

### With Ingredients Technology & Process Solutions Expertise

Created by **AB Mauri Fleischmann's**—a world leader and provider to the food and baking industries of **innovative ingredients technology, real-time process solutions, and exemplary customer service**—the Baker's Best Portfolio is an efficient and economical single-source resource for all of your yeast and bakery ingredients needs.

Functional Ingredients

Unsurpassed Quality

Formulated to Exacting Standards

Tangible Economic Benefits

Real Time Process Solutions Expertise

Choose from the extensive variety of the Baker's Best Portfolio yeast and bakery ingredients— and **realize the difference.**



BAKER'S BEST™

### Vital-G

All-Natural Advanced Enzyme-Enhanced Gluten  
Specially designed for bread and bun applications

- Enzyme enhanced gluten system
- Reduces gluten usage by 50%
- Reduces transportation and inventory costs
- Concentrated usage reduces scaling time and quantity
- Adds measurable sustainability points

BAKER'S BEST™

### All-Natural Mold Inhibition-System

Developed for a variety of products, including breads, buns, tortillas, and sweet doughs

- Functional replacement for calcium propionate
- All natural ingredients, label-friendly
- Clean flavor profile

BAKER'S BEST™

### Double-Acting Baking Powder

Developed for specific bakery applications, including pizza, tortilla, pancake mixes and bakery applications for which delayed gas release is required

- Provides delayed gassing activity for applications requiring long processing times
- Provides strong gassing power for applications requiring minimal gas activity prior to oven entry
- Improves eating quality, imparting a light texture

BAKER'S BEST™

### Low-Sodium Baking Powder

Developed for chemically leavened bakery applications, including cakes, cookies, crackers, and biscuits

- Significantly reduces sodium usage
- Contains nearly 50% less sodium than equivalently formulated baking powders
- Produces regulated gassing rate of reaction for optimum performance
- Provides bench tolerance when longer processing times are required
- Yields excellent grain, texture, volume, and crumb crust color
- Improves eating quality by producing light textured, fine-grained baked goods



BAKER'S BEST™

### All-Natural Oxidation System

Formulated for yeast-raised bakery applications

- Next generation, all-natural enzyme technology
- Enhances dough strength
- Reduces emulsifier usage
- Provides oxidation
- Offers consistent dough handling during processing
- Improves finished loaf grain, texture, volume, crust color, and overall quality
- All natural ingredients, label-friendly

BAKER'S BEST™

### All-Natural Softener System

Developed for use in any type of yeast-raised baked good application, including bread, rolls, buns, bagels as well as English muffins

- Improves softness
- Extends fresh keeping quality
- Improves finished loaf grain, texture, crust color
- Reduces overall staling rate in yeast-raised baked goods, as well as English muffins

BAKER'S BEST™

### Cake Softener System

Designed to meet the extended shelf life requirements of cakes and muffins

- Preserves fresh eating qualities over time
- Extends perceived moistness
- Delays the onset of crumbliness
- Formulated for ease of scaling

BAKER'S BEST™

### Dough Conditioner

Formulated for yeast-raised breads, buns, and rolls

- Enzyme based oxidant system
- Strengthens dough
- Improves processing tolerance

BAKER'S BEST™

### All-Natural Dough Conditioner

Developed to provide strength and tolerance to yeast-leavened baked goods, including bread, buns and rolls

- Provides clean label opportunity for natural bread formulations
- Replaces emulsifiers
- Eliminates need for chemical oxidants
- Formulated for ease of scaling

BAKER'S BEST™

### Frozen Dough Conditioner

Developed for frozen dough yeast-raised bread, bun, and roll bakery applications

- Enzyme-based Oxidant System
- Ensures consistent delivery of active ingredients
- Enhances dough stability
- Improves processing tolerance and finished volume
- Formulated for ease of scaling

FLEISCHMANN'S® YEAST

### Traditional Compressed Yeast

Formulated for yeast-raised baked and frozen products, including bread, rolls, buns, Danish, doughnuts, sweet rolls, bread sticks, pretzels, and pizza

- Cultivated for optimal uniformity, activity, and stability
- Consistent baking performance
- Balanced yeast activity
- Required tolerance
- Maintains activity for a minimum of three weeks

FLEISCHMANN'S® YEAST

### Baker's Select Compressed Yeast

Developed for yeast-raised and frozen products, including bread, buns, rolls, croissants, Danish, bread sticks, pretzels, and pizza

- Consistent performance in low and high sugar yeast leavened applications
- Superior activity throughout shelf life compared to standard compressed yeast
- Twice as stable product keeping quality at elevated storage temperatures compared to standard compressed yeast
- Lighter in appearance
- Crumbly texture
- Strong oxygen barrier packaging minimizes mold growth

Available only through LaSalle and Memphis plants.

