

PAC-FRESH[®]

Looking for a fresh route to better baked goods? PAC-FRESH[®] will show you the way.

www.pg pint.com



In today's commercial baking industry, time truly is money

You can not afford to keep your inventory and equipment tied up in costly, inefficient processing steps. More importantly, you can not afford to turn out product that is anything less than the best - with every bake.

PAC-FRESH® Can Help

PAC-FRESH® is a rice-based, dough strengthener and texture enhancer used in baked goods. Made of wholesome rice flour and rice bran (also available in wholegrain format), PAC-FRESH® offers a novel, label-friendly, single source solution to improve not only your product, but your process and profits.

In Top Condition

The goal of any baker is to produce a consistent, high-quality product with proper crumb, texture, and appearance.

The decisive factor in achieving this goal is simple: sound gluten development. But without help, gluten development takes a heavy toll in resting time and production energy that interferes with time sensitive processing operations.

Conventional dough conditioners can help reduce rest times and speed dough makeup by accelerating and strengthening gluten development. This allows doughs to better withstand machining and retain leavening gases, but chemical related conditioners come at a cost. The is where PAC-FRESH® comes in.

PAC-FRESH® is the superior dough-conditioning alternative that has the ability to increase production efficiency while improving the finished product - without the off notes, labeling concerns or operational difficulties inherent to chemical dough conditioners.

Benefits of using PAC-FRESH®

Easy to handle: PAC-FRESH® is a dry, shelf-stable ingredient and an easy to handle alternative to chemical based dough conditioners.

In the dough: PAC-FRESH® enhances the capacity to trap leavening gases while providing for a stronger and more extensible dough, creating increased elasticity during the mixing and machining process.

In the process: PAC-FRESH® is an easy to use ingredient for operational flexibility that helps reduce rest times for faster throughput.

PAC-FRESH® goes beyond dough strengthening and can act as a fat mimetic to replace some or all of the shortening in your formulations. Studies show that a PAC-FRESH® / mono- and diglyceride system retards staling and keeps crumb texture soft for up to seven days post-bake.

Key features of PAC-FRESH®

- Clean label declaration
- Cost saving benefits
- Hypoallergenic and organoleptically bland
- Reduces off notes for a cleaner flavor
- Gluten free
- Kosher certified
- Available in organic format

PGP International's functional flours are the natural outcome of our commitment to advanced extrusion technology. Our research and development team has always set the curve for innovation, putting to work both an understanding of extrusion science and the hands-on experience it takes to optimize results in the plant and in your product. We continue exploring new extrusion technologies and creating better ways to improve your formulations. We are ready to work for you.

