



RISE TO A HIGHER STANDARD

BRIOCHE BASE

CLEAN LABEL, NON-GMO, AND ALLERGEN-FREE NO-TIME BASE

Brioche: a smooth, buttery, and pillowy bread that could hold a legendary burger’s richest and most robust ingredients together for a delicious dining experience, or could take center stage at the table as the soft, French masterpiece that goes with any meal. Our Bellarise® 5% Brioche Base makes it easier than ever to bake the Old World classic at any scale, for any occasion. Our recipe is clean label, Non-GMO, vegan, and allergen-free, enabling you to serve a broad range of your customers’ needs. Sample our Bellarise® 5% Brioche Base and experience the difference yourself!

KEY BENEFITS

- Clean Label and Vegan.** Enhances your brand by making your brioche clean label and allergen-free
- Consistent Results.** Achieve a uniform crumb structure and oven spring, bake after delicious bake
- Excellent Value.** High concentration and shortened mix times lower your costs; vegan blend also cuts costs due to the high price of butter
- No-Time Solution.** Simplify the baking process and cut your costs of production by skipping mass-fermentation
- Authentic.** Our simple, all-natural flavor and color package yields a silky, soft, and satisfying brioche that looks as delicious as it tastes
- Easy To Use.** Improves pan flow and exhibits excellent machinability, making mixing and shaping easier than ever
- Non-GMO.** Along with being clean label, Non-GMO means healthier and more marketable breads
- Ingredients** Wheat Flour, Wheat Gluten, Natural Flavors, Yeast, Natural Enzymes, Ascorbic Acid, Beta Carotene.
- Product Number: 3308505



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