

BELLARISE ORGANIC DC DOUGH CONDITIONER

bellarise
RISE TO A HIGHER STANDARD



Custom formulated to fit all your baking needs, Bellarise Dough Conditioners employ the latest in enzyme technology to provide bakers the superior dough tolerance & consistency with which to deliver a perfectly finished product on every bake.





RISE TO A HIGHER STANDARD

BELLARISE ORGANIC DC

CLEAN LABEL NON-GMO DOUGH CONDITIONER

Taking our line of clean label dough conditioners to the next level, Bellarise Organic DC uses only non-GMO organic wheat flour, all-natural enzymes, and ascorbic acid - that's it. In any application, Bellarise Organic DC reveals the very best in your finest recipes, every time.

KEY BELLARISE ORGANIC DC BENEFITS

- Our industry-leading non-GMO formula means having the healthiest, cleanest label on the market
- Bellarise Organic DC produces optimal machinability, increased oven spring and superlative crumb structure compared to traditional DCs
- Differentiate your brand and increase value by adding organic and non-GMO to your ingredient list, capitalizing on surging demand for clean labels
- Our organic non-GMO dough conditioner has a 1% or less usage rate, giving you a more concentrated and longer-lasting formula
- Offer your end-user a baked product made the way it was always meant: organic, clean, natural, and pure
- As your partners in the lab and kitchen, we are ready to help you navigate the non-GMO certification process from start to finish



Bellarise is a Pak Group brand
 Pak Group North America Headquarters
 236 N Chester Ave., Ste. 200
 Pasadena, CA 91106
 P: 626.316.6555 or 855.871.6100
 E: info@pakgroupna.com
 www.pakgroupna.com