



RISE TO A HIGHER STANDARD

# BRAVURA CL

## CLEAN LABEL ALL-PURPOSE DOUGH CONDITIONER

Clean label baked goods and breads are becoming ever more popular with consumers paying closer attention to what is - and what is not - in their favorite foods. One of our very best dough conditioners, *Bravura CL* gets the job done without DATEM, L-Cysteine, or ADA. Try a sample and see for yourself - *Bravura CL* will help you bring out the best in a wide range of your breads, including: flatbreads, free-flow breads, bagels, and more!

### KEY BELLARISE BRAVURA CL BENEFITS

- Stronger Branding. Enhance your brand and ingredient list by choosing a healthier, cleaner label and upgrade from DATEM, L-Cysteine, and ADA
- Excellent Value. Lower your costs and improve results
- Reliable. More consistent than any other conditioner using unclean ingredients, and exhibits lighter crumb color
- Workable. As an essential ingredient, deactivated yeast shortens mix times and relaxes a wide range of your doughs
- Many Applications. Works best in many applications, including: free-flow breads, artisan breads, single layer flatbreads, pizza crusts, and bagels
- Better Water Absorption. Enzyme-based oxidation system improves water absorption, replaces ADA
- Reducing Power. Makes mixing, shaping, and rolling easier than ever
- Ingredients: Wheat Flour, Yeast, Natural Enzymes, Ascorbic Acid.

Product Number:  
2118505



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