

# Bakery

- Juice Concentrates
- Purees (High Brix)
- Decolorized Juice Concentrates



## Key benefits in the Bakery industry

### Longer shelf life

- Our Juice Concentrates and Purees help delay staleness and retain the internal moisture of the finished product.
- a. Fibers of Puree bind the water and reduce the retrogradation of the starch
  - b. Sugar and mineral salts reduce water activity
  - c. The acidity naturally present in the concentrated juice lowers the pH of the dough and promotes yeast fermentation. This acidity also reduces the risk of deterioration of the product by microorganisms. This is mainly valid for Prune Juice Concentrate and Raisin Juice Concentrate which contains a lot of organic acid. Raisin Juice Concentrate, which contains tartaric acid, acts as a preservative.

### Dough Enhancement & bread volume increase

Stability and malleability. Thanks to its richness in fibers and sugars, our Fruit Puree acts on the tenacity, resistance and adhesiveness of the dough. Simple sugars and organic acids also help in the development of yeast: the decrease in pH causes the yeast to activate.

### Brunishing adjustment

The presence of polyphenol and pigment intervenes on the browning of the bread crust without the use of chemical improvers.

Bakery	Date	Raisin	Prune
Preservation			
Volume increase			
Coloring			
Crispiness			
Flavoring			

### Improvement of the structure

- Fibers help to reduce the rubberiness of the dough.
- a. The polysaccharides present in our products caramelize, which makes the crust crispy and crumbly
  - b. Natural sugars strengthen the crumb structure

### Intensified aroma and taste

- Fruit helps to influence the sensory aspects of bakery products thanks to sugar, acid and pectin.
- a. Development of specific aromatic tones of the dough
  - b. Improves the flavor and aroma of the product