

## Uphold™ *clean*

Bread Preservation Technology

### Extend mold-free shelf life with a lower ingredient cost.

Looking for a clean-label solution for reducing costs in specialty bread formulations that use Natural Mold Inhibitors (NMIs) for shelf life extension?

With rising consumer demand for clean-label ingredients in baked goods such as whole wheat, multigrain and artisan breads, bakers are being compelled to trade out common preservatives like Calcium Propionate (CalPro) for pricier NMIs, such as cultured wheat, cultured dextrose, cultured whey, etc., that require higher usage levels to achieve the same shelf life. Their high cost-in-use compared to CalPro (due to higher usage level and higher cost per unit weight), combined with the unpleasant sensory attributes they impart at high levels, make NMIs a challenge to use. Bartek's Uphold™ Clean Bread Preservation Technology can help.

### Uphold™ Clean saves you dough.

Uphold™ Clean is an easy-to-use, drop-in ingredient system that works in conjunction with reduced levels of NMIs to **maintain and even improve mold-free shelf life** in specialty breads.

- Offers a clean-label solution for **minimizing the amount of NMI** needed in formulations
- Makes more efficient use of NMIs for **significant ingredient cost savings**
- **Suppresses off flavors and aromas generated by NMIs** at high levels, while also delivering softer texture and increased volume in finished breads

Available in **Gluten-Free** form in accordance to BRCGS' Gluten-Free Certification Program.

- ✓ Match or improve shelf life with less NMI
- ✓ Achieve significant ingredient cost savings
- ✓ Improve preservative system performance
- ✓ Enhance sensory attributes

Uphold™ Clean will change the way you approach shelf life extension in specialty breads. Contact us for more information.