



## Uphold™ *classic* Bread Preservation Technology

### Extend mold-free shelf life with less CalPro.

Is Calcium Propionate, or “CalPro”, your go-to preservative for mold inhibition in baked goods? Do you struggle to achieve extended shelf life without sacrificing desirable sensory attributes in your finished product?

While there are several acidulants on the market, such as vinegar and citric acid, that can be combined with CalPro to extend shelf life in breads, rolls, buns and other baked goods, most require considerably high usage levels to be effective. Inevitably, when used at high levels, they diminish the overall sensory experience by imparting noticeable off flavor and aroma on the finished product. They may also add extra costs. Bartek's **Uphold™ Classic** Bread Preservation Technology can help.

### Uphold™ *Classic* changes the game.

**Uphold™ Classic** is an easy-to-use, drop-in ingredient that can reduce up to 50% of CalPro usage while **maintaining and even improving shelf-life** as well as organoleptic qualities. Additionally, **Uphold™ Classic** can reduce cost and improve overall system performance.

- Offers a cost-effective solution for controlling pH through higher acidification power
- Improves product attributes such as volume and texture
- Creates production efficiencies by reducing mix time and increasing dough absorption
- Available in regular and higher strength formulations for optimal performance and flexibility

- ✓ Easily reduce CalPro in baked good formulations
- ✓ Match or improve shelf life with less CalPro
- ✓ Enhance rather than lessen the sensory experience
- ✓ Achieve cost and production efficiencies

 **Uphold™100**

 **Uphold™200**

Uphold™ *Classic* will change the way you approach shelf life extension in baked goods. Contact us for more information.