



Upscale™

Artisan Bread
Technology

Introduce the artisan to industrial bread production.

Looking to take artisan bread baking to an industrial scale, but concerned about the formulation, cost and processing challenges associated with scale-up?

As shifts in consumer preferences toward premium baked goods continue to fuel demand for artisan-style breads, handcraft bakers are faced with the challenge of adapting traditional formulas to modern processes geared at maximizing speed and volume. Keeping cost-in-use of ingredients under control and maintaining consistency and authenticity of finished product are both difficult and essential to staying competitive at the commercial level. Bartek's **Upscale™** Artisan Bread Technology can help.

Upscale™ helps you scale up.

Upscale™ is a **patent-pending, clean-label ingredient system** that facilitates smoother scale-up for the baker by **enhancing bread attributes and lowering cost of production.**

- Increases porosity of cell structure and bread volume
- Enhances bread flavor profile
- Reduces mix time for faster production speed
- Increases dough absorption so that more bread can be made from less dry ingredients, lowering cost and improving yield
- Delays molding and staling for extended shelf life

- ✓ Improve product attributes for enhanced consumer appeal
- ✓ Maintain consistency of finished product for preserved authenticity
- ✓ Achieve cost and production efficiencies for competitive advantage

Upscale™ will help you successfully scale up your artisan bread recipes. Contact us for more information.