BR-1000 REDDOUGH CONDITIONER



Formulated to fit all your baking needs, BR-1000 Red is an all-purpose dough conditioner that employs the latest in enzyme technology to deliver a perfectly finished product on every bake.





ALL-PURPOSE DOUGH CONDITIONER

As the most versatile Dough Conditioner on the market, Bellarise BR-1000 Red provides bakers multipurpose capabilities across many baking applications and in all bakery conditions.

BENEFITS

- All-purpose capabilities
- outstanding dough tolerance
- \$ Superior oven spring.
- optimum baking characteristics and performance with wide variations in flours used by bakers.
- 🔰 Specially formulated to facilitate a no time dough system.

\$\frac{1}{2}\$ 1 year shelf life and is formulated to a 1%, or less, usage rate of formula based upon flour weight giving bakers the strength to take on the most demanding baking environments.

CERTIFICATIONS

👙 BR-1000 Red is GFSI compliant as certified by the SQF Institute, as well as KoF K Kosher Pareve.







TECHNICAL ASSISTANCE

BR-1000 Red not only gives you a quality ingredient with which to work, it also comes with access to our knowledgeable staff of Master Bakers who are always ready to assist with any baking process or formulation issues.

Count on Bellarise and Rise to a Higher Standard.

