



RISE TO A HIGHER STANDARD

DEACTIVATED YEAST

CLEAN LABEL, NON-GMO L-CYSTEINE REPLACER

Demand for clean label is only increasing, and we want to make it easy for you to meet your customers' expectations. One of the best and most cost-effective deactivated yeasts on the market, **Bellarise Deactivated Yeast** can also easily replace L-Cysteine. And as a tightly knit family of bakers, we make our DY with the highest regard for you and everyone who enjoys your breads, so it's healthier and, well, it just works better!

KEY BELLARISE DEACTIVATED YEAST BENEFITS

- Stronger Branding.** Enhance your brand and ingredient list by choosing a healthier, cleaner label and upgrade from L-Cysteine
- Extensibility.** Achieve maximum extensibility from concentrated glutathione while preserving dough integrity
- Excellent Value.** The best and one of the most cost-effective deactivated yeasts on the market
- Multi-purpose.** Add yeast flavor to your breads with modified use amounts
- Reliable.** 18-month shelf life ensures reliability and reduced costs, and outlasts other leading brands by an estimated 33%
- Reducing Power.** High in reducing power and exhibits excellent machinability, making mixing, shaping, and rolling easier than ever
- Healthier.** Non-GMO means healthier and more marketable breads
- Time Savings.** Increase productivity and improve proof times in even the most demanding applications



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