



RISE TO A HIGHER STANDARD

# FTO IMPROVER PLUS

## CLEAN LABEL FREEZER-TO-OVEN SOLUTION

Help your end-users save time, lower costs, and go clean label for their customers. Our customizable, 2% usage rate formula involving only wheat flour and natural enzymes is perfect for laminated doughs and whenever proofing simply isn't an option. Cleaner and healthier labels are becoming the norm, so try Bellarise FTO Improver PLUS and let the most appetizing flavors and textures shine through your finest recipes.

### KEY BELLARISE FTO IMPROVER PLUS BENEFITS

- Save your end-users time and money with our top quality, cost-effective solution
- Also excels in retarder-to-oven applications
- Maximize a major market swing favoring clean label by trying our FTO Improver PLUS
- Help your customers suffering from long proof times by reducing their costs and saving them valuable time
- Perfect for customers who don't use proof boxes and work with laminated doughs, making those doughs more resilient, and easier to sheet and cut
- Enjoy laminated doughs with stronger gluten strands that are also more relaxed, yielding a more pliable and tear-resistant product
- From croissants to cinnamon rolls, clean label Bellarise FTO Improver PLUS gives bakers the confidence to overcome the proofing process and spend more time on other parts of their business



Bellarise is a Pak Group brand  
 Pak Group North America Headquarters  
 236 N Chester Ave., Ste. 200  
 Pasadena, CA 91106  
 P: 626.316.6555 or 855.871.6100  
 E: info@pakgroupna.com  
 www.pakgroupna.com