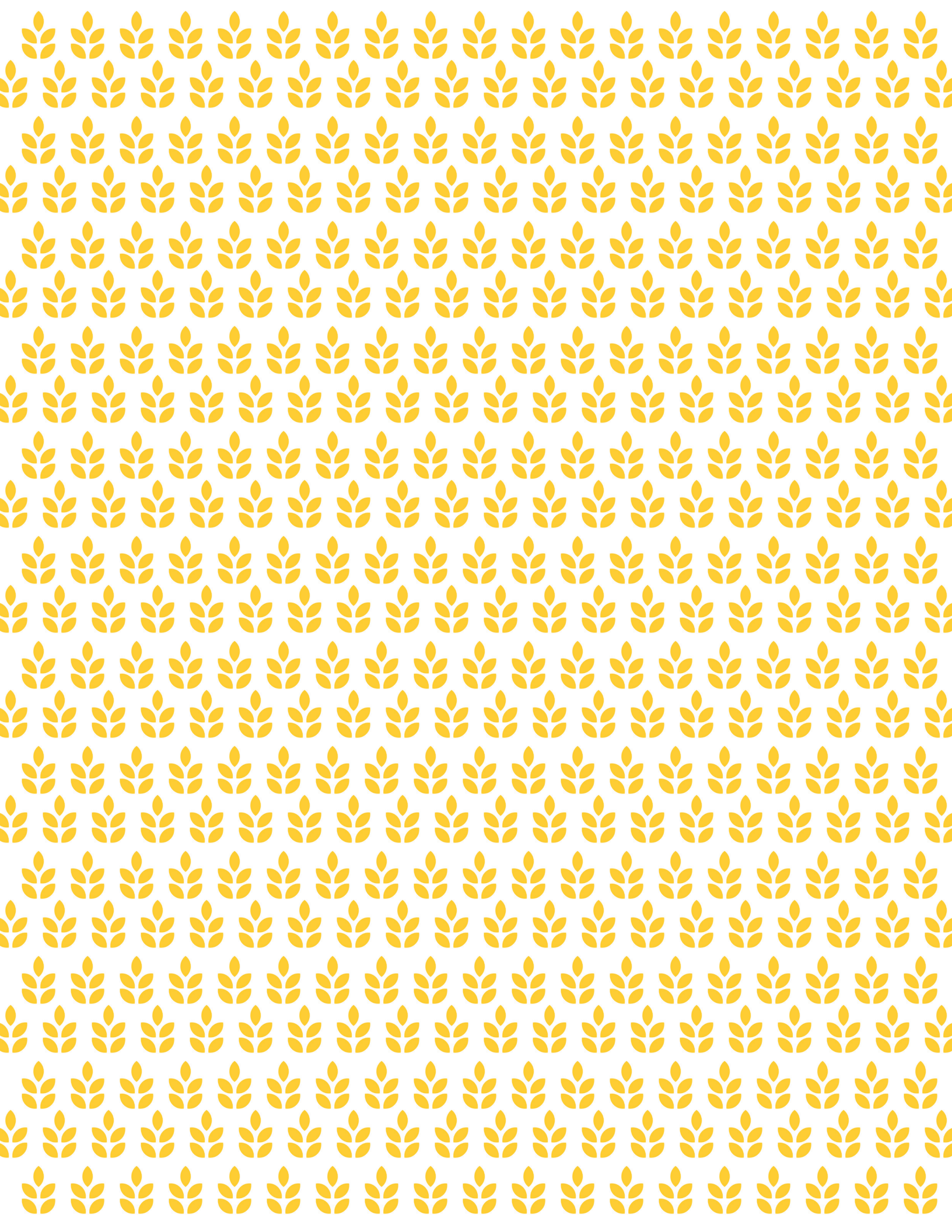




Product Catalog







The Pak Group: Rooted in Tradition and Focused on Solutions

Tradition

A true artisanal baker draws upon rich baking traditions and inspiration from master bakers worldwide to bake the perfect bread. Pak Group, founded in 1923 in Eastern Europe - part of the “Cradle of Civilization” and Fertile Crescent - is rooted in centuries of baking history from the Mediterranean and all parts of Europe.

Technology

As we look ahead, Pak Group continues to invest in the latest in automated technology and advanced systems to create the most efficient and modern yeast production and baking research facilities in the world. Pak Group baking ingredients are sold in more than 130 countries around the globe and under various regional brands. Adhering to the highest standards in everything we do, Pak Group sites are BRC Global Standard Certified under the GFSI (Global Food Safety Initiative) Certification Program.

Synergy

We employ Master Bakers and technicians who can provide technical support for the most challenging production and formulation issues. Our baking laboratory located in our Los Angeles HQ houses top of the line pilot equipment that replicates commercial bread, pizza, and snack good manufacturing setups.

Wisdom

The Pak Group family realizes each market possesses its own unique set of challenges and horizons of opportunity. We also understand that custom solutions need to meet demanding cost constraints. After years of careful study, we unveiled the Bellarise line of Instant Dry Yeast, Bread Improvers, and Baking Solutions formulated specifically for the demanding needs of the North American market. We are prepared to help you achieve your baking goals, as we set and follow the highest standards in our industry.



855.871.6100

Pasadena, CA USA

www.bellarise.com

At **Bellarise**® we are driven to deliver quality ingredients and superior service, and we always offer these assets to our customers at the best value.

Every **Bellarise**® product meets the highest standards for food safety, and we have partnered with the strictest third-party verification bodies to ensure that the **Bellarise**® ingredients you buy are worthy of your finest breads.

This essential philosophy stems from our passion for bringing bakers the best, most reliable, and innovative ingredient solutions which turn our customers' ideas into reality, and helps them...

Rise to a Higher Standard.

bellarise



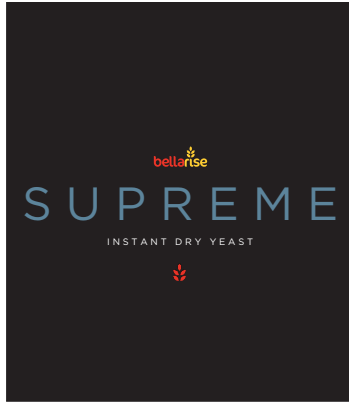
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Yeast

Always clean label, kosher, and Non-GMO, and nurtured and grown in pure beet molasses, our yeast lineup consists of only the finest strains of *Saccharomyces Cerevisae* (yeast), which are processed in our state-of-the-art and sterile facilities to ensure purity and a truly authentic bread, slice after delicious slice.



Supreme IDY

High Performance Instant Dry Yeast

Up to 30% more gassing power and 10-15% shorter proof times than any other Red IDY, and perfect for doughs containing less than 6% sugar (baker's %).

Ingredients

Yeast, Sorbitan Monostearate*, Ascorbic Acid*.

Product Number		Pack Size
1106502	🌿	1 x 50 lbs. Unit



Bellarise Red IDY

Low Sugar Dough Instant Dry Yeast

The premier Instant Dry Yeast for making quality baked products with less than 6% sugar (baker's %).

Ingredients

Yeast, Sorbitan Monostearate*, Ascorbic Acid*.

Product Number		Pack Size
1101202	🌿	20 x 1 lb. Units
1101502	🌿	1 x 50 lbs. Unit



Bellarise Gold IDY

High Sugar Dough Instant Dry Yeast

The most powerful Instant Dry Yeast for making quality baked products with sugar levels above 6% (baker's %).

Ingredients

Yeast, Sorbitan Monostearate*, Ascorbic Acid*.

Product Number		Pack Size
1102202	🌿	20 x 1 lb. Units
1102502	🌿	1 x 50 lbs. Unit

*Serves only as a processing aid and therefore has no impact on final product labeling.



Even-Bake Green

Instant Dry Yeast For Low Sugar Doughs

Designed for short-time doughs with sugar levels of up to 6% (baker's %) which do not require added oxidation.

Ingredients

Yeast, Sorbitan Monostearate*.

Product Number		Pack Size
1103252	 	1 x 25 lbs. Unit

Even-Bake Blue

Instant Dry Yeast For High Sugar Doughs

Designed for short-time doughs with sugar levels above 6% (baker's %) which do not require added oxidation.

Ingredients

Yeast, Sorbitan Monostearate*.

Product Number		Pack Size
1104252	 	1 x 25 lbs. Unit

*Serves only as a processing aid and therefore has no impact on final product labeling.



Bellarise Red SDY

Semi-Dry Yeast (SDY) For Frozen Dough

Designed specifically for frozen dough applications, Bellarise SDY retains its fermentation power throughout the life of your frozen doughs, extending their shelf life by 6-12 months. For doughs with less than 6% sugar (baker's %).

Ingredients

Yeast, Sorbitan Monostearate*.

Product Number		Pack Size
1201327	 	4 x 8 lbs. Units



Bellarise Gold SDY

Semi-Dry Yeast (SDY) For Frozen Dough

Designed specifically for frozen dough applications, Bellarise SDY retains its fermentation power throughout the life of your frozen doughs, extending their shelf life by 6-12 months. For doughs with over 6% sugar (baker's %).

Ingredients

Yeast, Sorbitan Monostearate*.

Product Number		Pack Size
1202327	 	4 x 8 lbs. Units



*Serves only as a processing aid and therefore has no impact on final product labeling



Bellarise Deactivated Yeast

Deactivated Yeast

Provides bakers with high reducing power, which produces a dough with maximum extensibility. Serves as a clean label L-Cysteine alternative while adding no off-flavors.

Ingredients

Yeast.

Product Number

1206505



Pack Size



1 x 50 lbs. Unit

Dough Conditioners

Custom formulated to fit your baking needs, our new Bellarise dough conditioners employ the latest in enzyme technology to give supreme dough tolerance, outstanding volume and improved freshness characteristics to your finest breads. Our dough conditioners can be used in lean doughs, rolls, loaf breads, whole wheat, soft breads and sweet goods, as well as with a variety of processes, such as retarded fermentation and flash freezing.



BellaSPONGE

Clean Label Dough Conditioner *1% or less Usage Rate*
Non-GMO solution and reducing agent for improved dough rheology, subtle creamy flavor notes, and extended shelf life for a broad range of applications.

Ingredients

Sweet Dairy Whey, Wheat Flour, Yeast, Natural Enzymes, Ascorbic Acid.

Product Number

2119505



Pack Size



1 x 50 lbs. Unit



Bravura CL

Clean Label Dough Conditioner *1% Usage Rate*
Clean label, all-purpose industrial dough conditioner that uses all-natural reducing agents and improves water absorption in a broad range of applications.

Ingredients

Wheat Flour, Yeast, Natural Enzymes, Ascorbic Acid.

Product Number

2118505



Pack Size



1 x 50 lbs. Unit

BR-1000 Blue

Frozen Dough Conditioner *2% Usage Rate*

Designed specifically to enhance the consistency of frozen dough products, and improves volume and freshness of doughs kept in freezing conditions.

Ingredients

Wheat Flour, DATEM, Dextrose, Ascorbic Acid, Natural Enzymes.

Product Number		Pack Size
2104505	🌾	1 x 50 lbs. Unit



BR-1500 Blue

Clean Label Frozen Dough Conditioner *1% Usage Rate*

Clean label dough conditioner that maximizes frozen dough tolerance and excels in frozen applications by delivering consistent results.

Ingredients

Wheat Flour, Ascorbic Acid, Natural Enzymes.

Product Number		Pack Size
2114505	🌾	1 x 50 lbs. Unit



BR-1000 Brown

Concentrated Dough Conditioner *0.5% Usage Rate*

Specially formulated for high speed production lines running no-time doughs, BR-1000 Brown is the most powerful dough conditioner on the market.

Ingredients

Wheat Flour, DATEM, Dextrose, Natural Enzymes, Ascorbic Acid, Azodicarbonamide (ADA), L-Cysteine.

Product Number		Pack Size
2105505	🌾	1 x 50 lbs. Unit





BR-1000 Red

All-Purpose Dough Conditioner 1% Usage Rate

The most versatile dough conditioner on the market; provides bakers with multipurpose capabilities across various baking applications and conditions.

Ingredients

Wheat Flour, Dextrose, Natural Enzymes, DATEM, Ascorbic Acid, Azodicarbonamide (ADA), L-Cysteine.

Product Number		Pack Size
2101505	🌿	1 x 50 lbs. Unit



BR-1010 Red

ADA-Free Dough Conditioner 1% Usage Rate

BR-1010 Red is a multifaceted baking solution that helps bakers deliver a beautiful bread on every bake.

Ingredients

Wheat Flour, Dextrose, DATEM, Natural Enzymes, Ascorbic Acid, L-Cysteine.

Product Number		Pack Size
2111505	🌿	1 x 50 lbs. Unit



BR-1000 Green

Clean Label All-Purpose Dough Conditioner

1% Usage Rate

Our all-purpose, clean label baking solution formulated for any baking application.

Ingredients

Wheat Flour, Natural Enzymes, Ascorbic Acid.

Product Number		Pack Size
2103505	🌿	1 x 50 lbs. Unit



BR-1010 Green

Clean Label All-Purpose Dough Conditioner

1% Usage Rate

All-purpose, clean label solution with higher oxidation properties for a more resilient bread.

Ingredients

Wheat Flour, Natural Enzymes, Ascorbic Acid.

Product Number		Pack Size
2113505	🌿	1 x 50 lbs. Unit

BR-1250 Green

Clean Label All-Purpose Dough Conditioner

1% Usage Rate

A clean label dough conditioning solution with slower oxidation properties and promoting excellent dough rheology for large batch production lines.

Ingredients

Wheat Flour, Natural Enzymes.

Product Number	🌿	Pack Size
2123505	🌿	1 x 50 lbs. Unit



Bellarise Organic DC

Organic Dough Conditioner 1% Usage Rate

A Certified Organic Dough Conditioner that delivers the most consistent and dependable results throughout the baking industry.

Ingredients

Organic Wheat Flour, Natural Enzymes, Ascorbic Acid.

Product Number	🌿	Pack Size
2102505	🌿	1 x 50 lbs. Unit



DATEM Replacer

Clean Label Solution 0.25-0.75% Usage Rate

Using the latest in enzyme technology, our Clean Label DATEM Replacer provides the same or better results as DATEM, and enables you to produce clean label breads.

Ingredients

Wheat Flour, Natural Enzymes, Ascorbic Acid.

Product Number	🌿	Pack Size
4101505	🌿	1 x 50 lbs. Unit





Organic Gluten Replacer

Clean Label Solution 1% Usage Rate*

Our revolutionary formula cuts added gluten content in organic pan breads by 25-60%, and ensures your dough's best performance.

Ingredients

Organic Wheat Flour, Organic Oat Fiber, Ascorbic Acid, Natural Enzymes.

Product Number		Pack Size
4107505		1 x 50 lbs. Unit



Bellarise Gluten Replacer

100% Vital Wheat Gluten Replacer 1% Usage Rate*

Clean label, and fully replaces vital wheat gluten by 100% while ensuring the same dough rheology, oven spring, bread texture, and resilience.

Ingredients

Wheat Flour, Malted Barley Flour, Ascorbic Acid, Guar Gum, Natural Enzymes.

Product Number		Pack Size
4127505		1 x 50 lbs. Unit

BellaSOFT

Ensuring that your customers enjoy soft breads whether they are fresh from the oven, or off the shelf, our line of **BellaSOFT** softeners reliably extends the freshness of your best and favorite breads without compromising quality.



BellaSOFT 1000

Bread Softener 0.25% Usage Rate

Extends the shelf life of baking products across a multitude of baking applications.

Ingredients

Wheat Flour, Natural Enzymes.

Product Number		Pack Size
4102255		1 x 25 lbs. Unit

BellaSOFT 1500 PLUS

Concentrated Bread Softener 0.25% Usage Rate

Our most concentrated bread softener and product shelf life extender, BellaSOFT 1500 Plus extends the shelf life of your applications by an average of 21 days.

Ingredients

Wheat Flour, Natural Enzymes.

Product Number		Pack Size
4112505		1 x 50 lbs. Unit



BellaSOFT ORGANIC 3500

Organic Bread Softener 0.5% Usage Rate

A Certified Organic Bread Softener that extends the shelf life of your organic products, all while improving their texture.

Ingredients

Organic Wheat Flour, Natural Enzymes.

Product Number		Pack Size
4108505		1 x 50 lbs. Unit



Bellarise Organic 2 in 1

Organic Dough Conditioner And Softener, In One

1% Usage Rate

A Certified Organic complete system to provide desired conditioning and softening.

Ingredients

Organic Wheat Flour, Natural Enzymes, Ascorbic Acid.

Product Number		Pack Size
2112505		1 x 50 lbs. Unit



Bases & Mixes

Offering bakers myriad options across a range of applications, our easy-to-use bases and mixes simplify your baking process without compromising quality.



2-in-1 Wheat Bread Base

Pure wheat flavor and conditioning in a 4% base.

Ingredients

Fermented Wheat Flour, Yeast Extract, Natural Enzymes, Ascorbic Acid.

Product Number		Pack Size
3221505	🌾	1 x 50 lbs. Unit



2-in-1 Rye Bread Base

Our 5% base is the authentic rye experience.

Ingredients

Wheat Flour, Malted Rye Flour, Ascorbic Acid, Natural Enzymes.

Product Number		Pack Size
3231505	🌾	1 x 50 lbs. Unit



3-in-1 Wheat Bread Base

Versatile and rich 4% wheat base providing conditioning, leavening, and flavor.

Ingredients

Wheat Flour, Yeast, Yeast Extract, Ascorbic Acid, Natural Enzymes.

Product Number
3222505



3-in-1 Rye Bread Base

Wholesome 5% rye base providing conditioning, leavening, and flavor.

Ingredients

Wheat Flour, Yeast, Malted Rye Flour, Ascorbic Acid, Natural Enzymes.

Product Number
3232505

Flat Bread Base

Bread Base

A 10% flat bread base that produces a delicious, resilient flat bread that can handle the heartiest of sandwich loads.

Ingredients

Wheat Flour, Salt, Baking Powder, Guar Gum, Vital Wheat Gluten, DATEM, Yeast, Natural Enzymes.

Product Number		Pack Size
325505	🌿	1 x 50 lbs. Unit



Golden Gate Sour

Traditional Sourdough Bread Base

Our delicious and all-natural 10% sourdough base perfectly achieves the classic “Golden Gate” sourdough flavor your end-users expect.

Ingredients

Wheat Flour, Salt, Citric Acid, Lactic Acid, Yeast, Malted Barley Flour, Dextrose, Natural Enzymes, Ascorbic Acid.

Product Number		Pack Size
430505	🌿	1 x 50 lbs. Unit



Clean Label Sweet Pretzel Base

Sweet Pretzel Bread Base

10% pretzel bread base for a clean label pretzel bread with a subtle, sweet flavor note.

Ingredients

Wheat Flour, Salt, Dextrose, Vital Wheat Gluten, Honey Powder, Natural Enzymes, Ascorbic Acid.

Product Number		Pack Size
3327505	🌿	1 x 50 lbs. Unit



Traditional Pretzel Base

Pretzel Bread Base

Our simple, yet flavor-filled 10% pretzel base perfect for achieving the traditional pretzel flavor.

Ingredients

Wheat Flour, Salt, Vital Wheat Gluten, Malted Barley Flour (contains Sulfites), Dextrose, Natural Enzymes, Ascorbic Acid.

Product Number		Pack Size
3307505	🌿	1 x 50 lbs. Unit





All-Natural Bagel Base

Clean Label Bagel Base

Our clean label 5% base tastes great and forms the perfect, classic bagel.

Ingredients

Sugar, Sea Salt, Malted Barley Flour, Wheat Flour, Molasses Powder (Molasses, Wheat Starch, Silicon Dioxide), Yeast, Honey Powder, Wheat Gluten, Fermented Wheat Flour, Ascorbic Acid, Natural Enzymes.

Product Number		Pack Size
3304505		1 x 50 lbs. Unit



5% Bagel Base

Traditional Bagel Base

5% no-time dough solution for a tight crumb structure, wonderful flavor, and superior crust.

Ingredients

Salt, Sugar, Malted Barley Flour, Wheat Flour, Mono-diglycerides, Yeast, Molasses, Calcium Sulfate, Ammonium Sulfate, Wheat Starch, Silicon Dioxide, Soy Lecithin, Ascorbic Acid, Natural Enzymes.

Product Number		Pack Size
3302505		1 x 50 lbs. Unit



5% Brioche Base

Application Improver *5% Usage Rate*

Clean label, easily customized for non-GMO and non-allergen applications, and full of authentic flavor.

Ingredients

Wheat Flour, Wheat Gluten, Natural Flavors, Yeast, Natural Enzymes, Ascorbic Acid, Beta Carotene.

Product Number		Pack Size
3308505		1 x 50 lbs. Unit



Pizza Mix

Traditional Mix

For a tasty, golden pizza crust, our add-water-and-IDY-only mix is easy to use and great for pizza makers looking to deliver fresh, delicious, and authentic products to their customers.

Ingredients

Wheat Flour, Sugar, Salt, Yeast.

Product Number		Pack Size
3306505		1 x 50 lbs. Unit

Application Improvers

Delivering consistent results across multiple applications and regardless of flour quality, Bellarise Application Improvers are here for you to bake with confidence.

FTO Improver PLUS

Freezer-to-Oven Dough Improver 2% Usage Rate

Formulated for direct-from-freezer baking and eliminates the need for proofing frozen dough prior to baking, and achieves excellent volume.

Ingredients

Wheat Flour, Natural Enzymes.

Product Number	🌾	Pack Size
3424505	🌾	1 x 50 lbs. Unit



Doughnut Improver

Application Improver 2% Usage Rate

A 2% doughnut improver that delivers superior volume and flavor without tunneling.

Ingredients

Wheat Flour, Vital Wheat Gluten, Sodium Stearoyl Lactylate (SSL), Sugar, Milk Powder, Vanillin, Ascorbic Acid.

Product Number	🌾	Pack Size
3302505	🌾	1 x 50 lbs. Unit



3% Hawaiian Roll Improver AF

Application Improver 3% Usage Rate

Clean label, easily customized for non-GMO and non-allergen applications, full of authentic flavor, and enhances your rolls' volume, overall structure, and shelf life.

Ingredients

Wheat Flour, Yeast, Natural Enzymes, Ascorbic Acid, Natural Flavors.

Product Number	🌾	Pack Size
3309505	🌾	1 x 50 lbs. Unit





Pita Improver

Application Improver 2% Usage Rate

Formulated to bring traditional pita bread to your customers with consistent and delightful results our Pita Improver delivers on every bake.

Ingredients

Wheat Flour, Guar Gum, Mono- Diglycerides, L-Cysteine, Natural Enzymes.

Product Number	Pack Size
3301505	1 x 50 lbs. Unit

Concentrated Flat Bread Improver

Application Improver 1% Usage Rate

A powerful ally in delivering a slack, machinable dough for a beautifully finished flat bread.

Ingredients

Wheat Flour, Yeast, Natural Enzymes.

Product Number	Pack Size
3205505	1 x 50 lbs. Unit



BellaBAKE

Giving pastry artists the delicious blank baking canvases they deserve, BellaBAKE is very easy to use and resilient, allowing your creativity to be showcased on every bake.



BellaBAKE Emulsifier

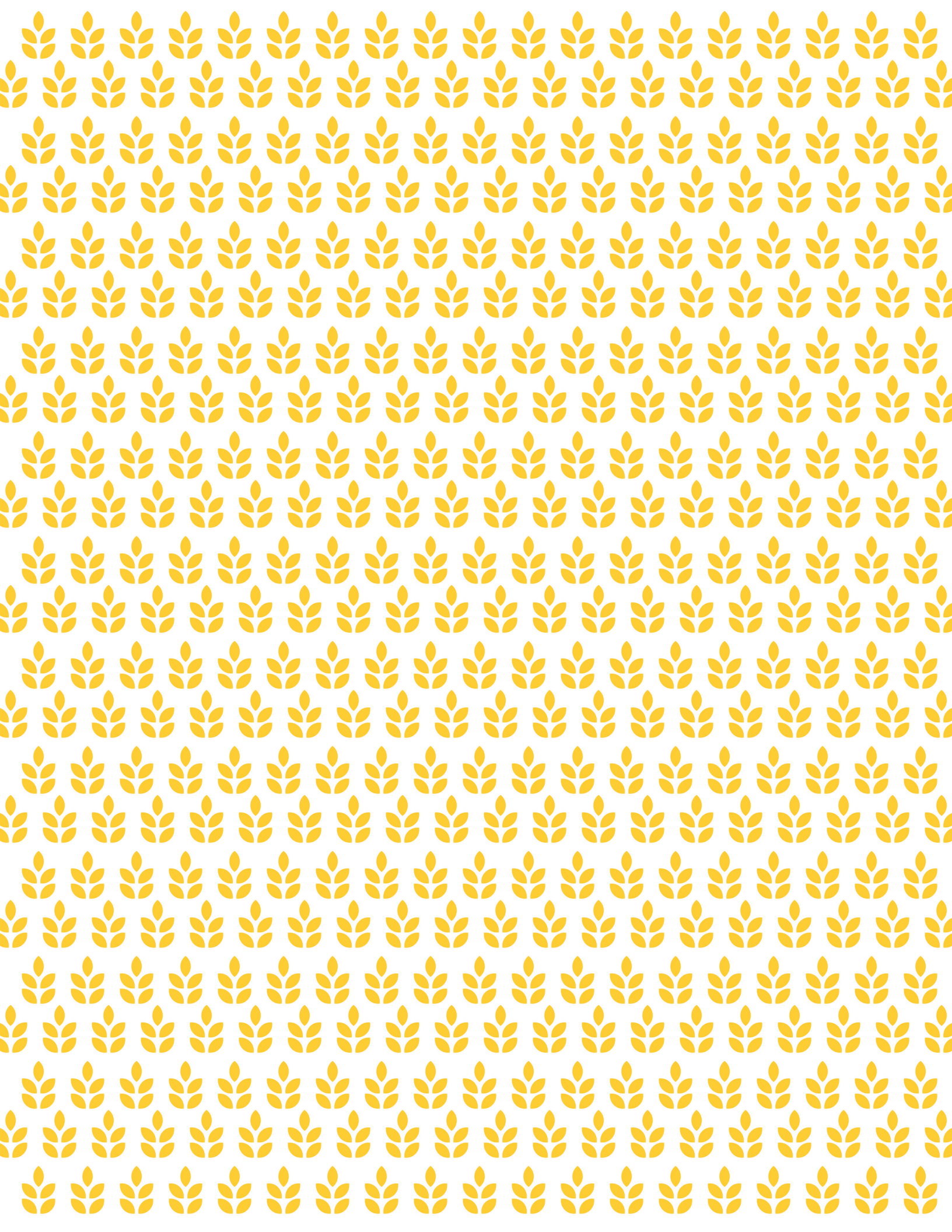
Non PHO Cake Emulsifier 1-2% Usage Rate

A great ally in producing delicious and stable cakes that do not collapse or shrink. Keeps a fresh, smooth, uniform texture, throughout an extended shelf life.

Ingredients

Rice Starch, Glucose Syrup, lactic acid ester of mono- and diglycerides of fatty acids (E 472b), Skimmed Milk Powder, acetic acid ester of mono- diglycerides of fatty acids (E 472a), polyglycerol esters of fatty acids (E475), mono- and diglycerides of fatty acids (E471).

Product Number	Pack Size
4801445	1 x 35 lbs. Unit





Rise to a higher standard.