

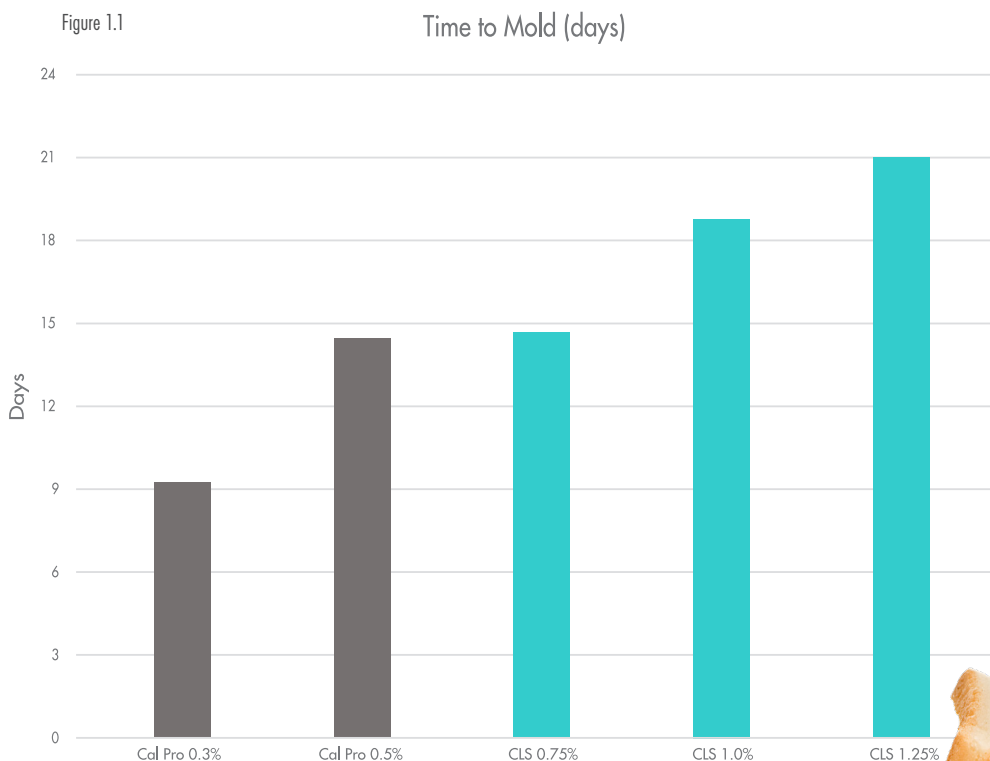
BAKESHURE[®] CLS270

SUPPORT LOAF VOLUME WHILE INHIBITING MOLD GROWTH WITH BAKESHURE[®] CLS270

A Clean label, preservative free, system that controls mold growth and maintains loaf volume in bakery applications. It all starts with the consumer perception of clean label, which then influences food service and retailers. Retail leaders have compiled lists of unacceptable ingredients to meet consumer expectations and build their brand loyalty by eliminating ingredients, specifically chemical preservatives. As products with “No Additives and No Chemical Preservatives” claims continue to be a leading position for bakery goods, it is essential to find a Clean Label

Solution to meet your manufacturing and shelf life needs.

Clean Label Solutions from BALCHEM[®] are designed to help you build your clean label platform. Consumers want baked goods that are delicious, nutritious, and long-lasting without chemical preservatives. They want a Clean Label. This industry challenge is answered by BakeShure[®] CLS270. Balchem’s Clean Label, Preservative-Free, Ingredient for mold control in baking applications.

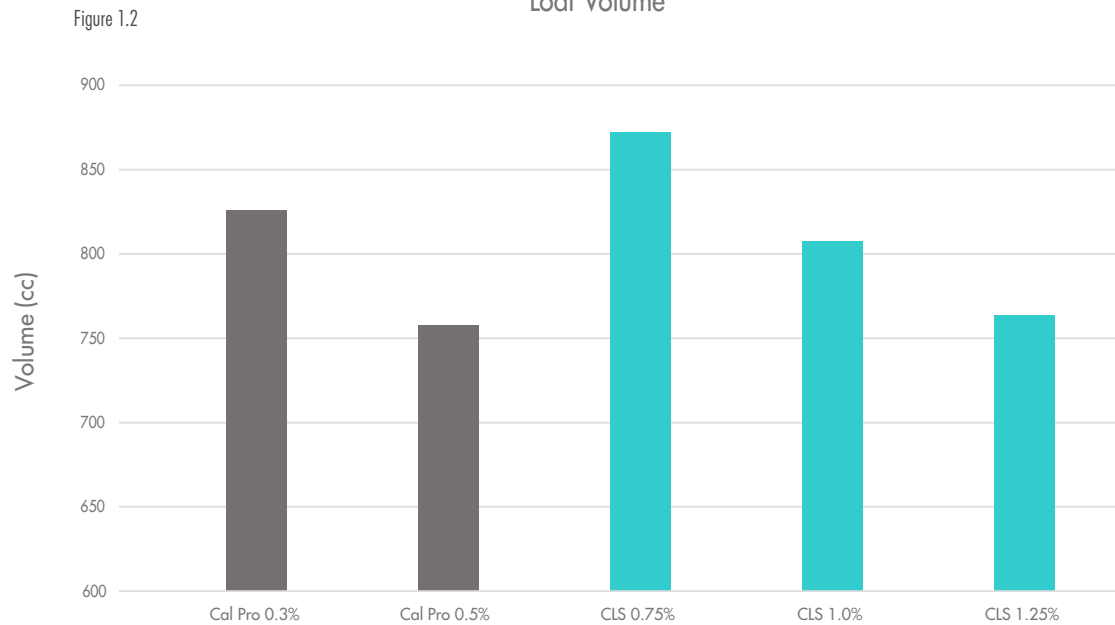


In an internal study comparing Calcium propionate to BakeShure[®] CLS270.



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Loaf Volume



Internal studies show that BakeShure® CLS inhibits mold production with minimal effect on loaf volume.



DEFINING CLEAN LABEL

- Consumer demand for baked goods that are delicious, nutritious, and long-lasting without chemical preservatives has driven clean labeling.
- BakeShure® CLS270 is a novel solution for bakeries seeking clean label mold inhibition.
- Approved in bakery applications
- Validated through research
- Inhibits mold growth to meet your needs
- Maintains loaf volume
- Clean Label Solution
- Preservative chemical free
- Minimal flavor influence



END CONSUMER BENEFITS

- For bakeries seeking clean label mold inhibition, BakeShure® CLS270 is the complete solution for extended shelf life that maintains loaf volume and is approved in bakery applications using our novel clean label technology that delivers necessary mold inhibition and empowers your Clean Label positioning to the consumer.
- Designed to replace chemical preservatives such as calcium propionate and sorbic acid in yeast-raised, chemically leavened and tortilla/flat-bread products
- Ingredient statement: Cultured corn syrup solids, Citric Acid, Palm Oil , Soybean Oil

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