



RISE TO A HIGHER STANDARD

BellaBAKE

CAKE EMULSIFIER

Everybody loves cake. It's a fact of life! But, what if you could bake your best cakes without all of the additives that your end-users don't want, and still be able to watch them perform exactly how you need in your kitchens? Now that's something we could all live with!

KEY BELLARISE BELLABAKE CAKE EMULSIFIER BENEFITS

- Replace ingredients containing partially hydrogenated oils (PHOs) and trans fats
- Enhances cake volume because of improved and more controlled aeration of your batters, and maintains their structure
- Extends the shelf life of your finished product while producing a softer crumb
- Shorten mixing times and improve your kitchens' efficiency
- Allows optimal control over specific gravity
- Simplifies scaling because it is in powder form, and has a usage rate of 2% or less



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