



RISE TO A HIGHER STANDARD

EVEN-BAKE IDY

CLEAN LABEL INSTANT DRY YEAST FOR SHORT-TIME DOUGHS

Ease of use and bounding oven spring for your finest soft, sweet, fresh, and savory masterpieces is only the beginning. Bellarise *Even-Bake Green*, which excels with low sugar doughs, and its higher sugar counterpart *Even-Bake Blue* are designed to give you more control over oxidation, and with a 2-year shelf life they easily and naturally outlast cream, crumbled, and cake yeast. Try Bellarise *Even-Bake IDY* and get everything you need for your next delicious work of art.

KEY BELLARISE EVEN-BAKE BENEFITS

- Quality.** The best food safety standards in the industry, passionate ideation, careful testing, and simply the best performance
- Value.** Averages 1/3 the usage rate of fresh yeast to achieve statistically equal or better results
- Dependable.** 2-year shelf life is 100 weeks longer than fresh yeast, and always creates superior oven spring
- Flexible Utility.** Bellarise *Even-Bake Green* is formulated for low sugar doughs, while Bellarise *Even-Bake Blue* is perfect for doughs higher in sugar content
- No Ascorbic Acid.** Get tighter crumb structure, maximize volume
- Performance.** Excellent prevention of air pockets, capping and balling
- Marketability.** Capitalize on the major market swing favoring clean label baked foods
- We Care.** No matter the application you envision for Bellarise *Even-Bake Green* or *Blue IDY*, our family of bakers can help you make it work



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