



RISE TO A HIGHER STANDARD

# FLAT BREAD

## BASE AND CLEAN LABEL IMPROVER

There's no denying it: flat breads are great canvasses for creative bakers and chefs, and have been for thousands of years. As foundations for an elegant appetizer with artisanal flair, or for a foldable sandwich heaped with hearty ingredients and filled with rich sauces, both our 10% Bellarise Flat Bread Base and 1% usage rate Bellarise Clean Label Flat Bread Improver produce the "flat-out" best doughs anywhere. Bake with our flat bread solutions and see how far your creativity can go!

### KEY FLAT BREAD BASE AND CLEAN LABEL IMPROVER BENEFITS

- Quality.** Careful attention to detail at every phase resulted in two great ways to make a delicious and dependable flat bread
- Reliable.** Consistently produce machinable, soft, and flexible doughs that work with you for both products' 1-year shelf life
- Marketable.** Capitalize on surging demand for clean labels, and flat bread's universal popularity
- We Care.** No matter what application you envision for our bread base or improver, our family of bakers can help you make it work
- Efficiency.** Relaxed, tear-resistant and extensible doughs get you to the oven quickly
- Consistency.** Our base forms a strong and uniform cell structure, preventing blistering and improving crumb structure



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