

ENZYME SOLUTIONS FOR MODERN FORMULATION CHALLENGES

Enzymes have been an asset in a baker's toolbox for generations. They're shaping the way the baking industry innovates, representing the future of food.

As a global supplier of baker's yeast and baking ingredient solutions, Lallemand Baking is dedicated to delivering quality products and services to its customers. With a team of experts focused on industrial baking processes, the company provides customer-specific ingredient solutions based on fermentation and enzyme technologies that are driven by consumer insights and application know-how.

Lallemand Baking's enzyme solutions are tailored to specific baking challenges, including clean-label reformulation, dough strengthening, process efficiency and shelf-life capabilities. The enzymes help maintain quality and freshness across a wide range of bakery applications.

Sugar Management

Health-and-wellness remains a hot topic in the food and beverage space among shoppers and manufacturers alike. Consumers today are paying attention to labels, looking for natural sugar substitutes or unsweetened products.

However, sugar is not easy to replace, especially in baked goods. From crust coloration and boosted shelf life to masking bitterness and supporting yeast fermentation, it plays many important functions.



Enter Essential FSA, Lallemand Baking's sugar reduction solution. This clean-label approach produces sugar in-situ from damaged starch in wheat flour. This provides sufficient sugar to support yeast activity and browning.

In high-sugar baked goods, yeast activity is inhibited by the osmotic stress that sugar exerts. Essential FSA allows for a reduction of sugar in the mixer bowl to alleviate this osmotic pressure and progressively generate sugar in the dough. This optimizes the fermentation activity of the yeast and delivers superior process tolerance, **reducing the sugar content by 12%**. The dough conditioner accelerates fermentation and proofing time while stabilizing — and maximizing — gas production. Bakers can use Essential FSA on an as-needed basis to achieve the desired final flavor.

Lallemand Baking's sugar reduction solution gives commercial bakers a competitive advantage, helping them formulate superior bakery products with less or no added sugar.

Essential BTR Prime

To increase operational flexibility and boost throughput, especially for bakers affected by limited oven capacity, Lallemand Baking developed **Essential BTR Prime**, a proprietary enzymatic approach designed for commercial operations.



Essential BTR Prime can be used in various products, including crusty rolls, pan breads, high-top sandwich breads and artisan baguettes. This customized solution helps bakers achieve a more cost-effective and sustainable baking system.

This enzymatic solution delivers a reduction in bake time by minimizing competition for water within the dough system. As this water is less tightly bound, bakers can achieve their target bake with less energy. This also allows for more effective hydration and functionalization of gluten proteins, making it an excellent choice for high-protein and high-fiber formulations.

Essential BTR Prime **reduces baking times by up to 33%**, acting as a clean-label solution that enables a reduction of scaling weight to achieve the same finished product weight. The solution enhances energy efficiency and increases production without compromising on quality. By boosting energy savings and providing an alternative to traditional emulsifiers, Essential BTR Prime supports bakers' green initiatives.

Lallemand Baking's experts collaborate with bakeries to test process conditions that reduce carbon footprint without affecting productivity or product quality, identifying the enzyme-based solution bakers need for sustainable baking.

With value-added baking solutions and a dedicated technical support team, Lallemand Baking can play a crucial role in bringing bakery projects to life.

Uncover new baking potential with Lallemand Baking's enzyme solutions.

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