



# PROTECT

## OVERVIEW

It's no secret that consumers are becoming more conscious of their consumption and looking for natural and healthier food options.

Coupled with bakery products contributing to the highest volume of global food waste, we're here to help you extend the mould-free shelf life of your bakery products, so consumers can enjoy your products for longer.

Bakels Protect is a clean label preservative made from fermented wheat flour, an effective alternative to preservative calcium propionate (E282) and suitable for all yeast-raised bakery products. Protect is declared as fermented wheat flour on product labelling.

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## USAGE

1% on flour weight.

## INGREDIENTS

Wheat Flour, Fermented Wheat Flour

## PACKAGING

Code	Size	Type	Palletisation
255075	12.5kg	Bag	N/A

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,302.00
Energy (Kcal)	311.00
Fat (g)	1.03
Fat (of which saturates)(g)	0.29
Available Carbohydrate (g)	74.58
Carbohydrate (of which sugars)(g)	0.38
Protein (g)	8.09
Fibre (g)	3.88
Salt (g)	0.54

## ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



### STORAGE

Cool and dry conditions  
( $<25^{\circ}\text{C}$ )



### SHELF LIFE

365 days



### TYPE

Powder



### ALLERGENS

Wheat



### CATEGORY

Bread, Roll & Morning Goods, Shelf Life  
Control



### INGREDIENT FEATURES

Clean Label



### FINISHED PRODUCT

Bagel, Baguette, Brioche, Ciabatta,  
Crusty Bread, Crusty Roll, Hamburger  
Bun, Occasion Bread, Panettone,  
Seeded Bread, Speciality Bun, TinBread  
, Wholemeal



### FUNCTION

Extend mould-free shelf life