

CERTIFIED ORGANIC



# ORGANIC BAKEGARD VP

EXTENDED MOLD FREE SHELF LIFE ORGANICALLY



## BakeGard<sup>®</sup>

Enhanced Preservation Solutions

### The Latest in Preservation Technology

Designed to optimize your baked goods' shelf life, Certified Organic BakeGard<sup>™</sup> VP now offers functional replacement for cultured wheat, cultured starch and calcium propionate solutions that is more effective than traditional vinegar and free of propionic acid for use in breads/rolls, tortillas and other yeast-raised bakery applications. For customized Certified Organic clean label preservation solutions with superior technical collaboration, you can count on AB Mauri.

**AB | MAURI**  
*Passionate About Baking<sup>™</sup>*

abmna.com 1.800.772.3971



# 2684 Organic BakeGard™ VP

BakeGard<sup>®</sup>  
Enhanced Preservation Solutions

AB|MAURI<sup>™</sup>  
BAKERY INGREDIENTS

## Ingredients

Organic dried vinegar, Organic rice hulls (added as a processing aid)

## Product Description

- 100% USDA Organic Certified\*
- 100% Certified Biobased carbon materials
- Functional to 30+ days mold free (when used at recommended levels)
- Clean flavor
- Clean label
- Free from propionic acid or propionic acid salts
- Traceable, locally sourced ingredients

## Product Details

- Functional replacement for cultured mold inhibitors or calcium propionate
- Recommended for use in breads, rolls, tortillas and other yeast-raised applications
- Safer to use and better performance than traditional vinegar
- Produces a clean flavor profile and does not influence baked crumb color
- Does not utilize propionic acid as the functional anti-microbial organic acid
- Inhibits a broad spectrum of molds and rope in yeast-raised applications and some chemically leavened applications such as tortillas
- Safe processing and handling
- A shelf life of twenty-four months can be obtained when stored unopened in a cool, dry area.
- Certified Kosher

## Recommended Labeling\*

Organic BakeGard VP can be labeled in the finished application as Organic dried vinegar, Organic buffered vinegar, Organic neutralized vinegar or Organic vinegar salt.

## Usage Rates

Suggested usage levels are based on 100 lb of flour or cereal.

- Breads and rolls 0.75% - 2.50%
- Bagels and flat breads 0.75% - 2.50%
- Flour tortillas 0.75% - 2.50%
- English muffins 1.00% - 2.50%
- Pizza 0.75% - 2.50%

\*Note: customers should rely upon their own legal representation to provide direction on the proper and lawful labeling of their products using this and other AB Mauri baking ingredients. AB Mauri assumes no liability for any claims made by the customer with respect to the customer's finished product.

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