

THE NEW STANDARD IN EXTENDED SHELF LIFE





Softase Palladium 2300 *Softening + Resilience + Sugar Reduction*

Softase now offers a transformational extended shelf life solution to meet multiple demands for today's bakers. Offering state-of-the-art softening with the added benefit of elite resilience and cost-in-use savings, new **Softase Palladium 2300** meets and exceeds the challenges of the modern bakery.

For customized and traditional baking process solutions and collaborative customer service, you can count on AB Mauri.

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Passionate About Baking™

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Softase Palladium 2300 #5364



Product Description

A premium enzyme-based solution designed specifically to meet the extended shelf life (ESL) requirements for both white and wheat bread — with the added benefits of superior texture, resilience and sugar reduction.

Ingredients

Enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), enzymes, sunflower oil (added as a processing aid to reduce dust.)

Features & Benefits

- Ideal for standard white pan bread and various wide pan breads, including wheat/grain, brioche and other sweet doughs
- Creates bowl cost savings from lower yeast, sugar and ESL usage
- Features improved softness with category-leading resilience
- Produces bread with unique, fresh texture and fluffy, springy attributes
- Delivers up to 5% reduction in added sugar
- Exhibits elite crumb deformation recovery above other single-enzyme solutions
- Enzyme approved for use in the U.S.; Canada still under review
- Available in 50 lb. (22.6 kg) poly-lined bags
- 9-month shelf life when stored in cool, dry conditions

Usage Rates

Softase Palladium 2300 is recommended for all bread applications. Recommended starting usage rate is 0.25% on cereal weight basis, depending on application and softness requirements. This product should be added to the dough side in a sponge and dough or liquid sponge process.

0.25% usage allows for a reduction of 4% granulated sugar. Please work with your AB Mauri technical and commercial representatives to ensure the appropriate usage of Softase Palladium 2300 and sugar in your specific formulations.

Sugar Reduction Requires Adjusting

Reduced sugar effects include:



Increased water addition
Increased dough strength
Cost reduction opportunity



Decreased sugar addition
Decreased sugar pricing risk
Decreased yeast use
Decreased gluten/emulsifier use

White Bread: Texture Results

AVERAGE RESILIENCE VALUES: WHITE PAN NTD

