

NEW

SMART. CLEAN. COST-EFFECTIVE.



BakeGard[®]

Enhanced Preservation Solutions

Introducing BakeGard Ultra CL

BakeGard Ultra CL is a clean label mold inhibition system designed to:

- Replace higher-cost natural mold inhibitor systems with a consistent, lower cost-in-use clean label solution without compromising label requirements or performance
- Combine the power of dried vinegar and cultured wheat flour, BakeGard Ultra CL provides clean label compatibility while creating a meaningful cost-in-use advantage
 - Deliver a clean, natural fermentation flavor
 - Enable the replacement of higher cost-in-use cultured wheat flour-based solutions

For breakthrough solutions and customized clean label preservation with our superior technical collaboration, you can count on AB Mauri.

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Product Overview

BakeGard Ultra CL is a dried vinegar and cultured wheat flour mold inhibitor designed for use in all yeast raised bakery applications.

Features & Benefits

- Ideal for use in breads, buns, flatbreads and croissants
- The natural source of the fermented ingredient is authenticated through a radiocarbon (C14) monitoring program to indicate it is derived from biobased carbon
- Inhibits a broader spectrum of mold and rope due to its unique, combined power of both dried vinegar and cultured wheat flour
- When used at recommended levels, mold free shelf life >21 days can be achieved on baked goods
- Use of label friendly cultured wheat flour and dried vinegar
- Works as a functional replacement for calcium propionate
- Produces a clean flavor profile when used at recommended levels
- Certified Kosher

Usage Rates

Suggested use from 0.75% to 1.25% based on flour should be blended with the dry ingredients prior to mixing.

Ingredients

Dried vinegar, wheat flour, cultured wheat flour, high oleic sunflower oil (added as a processing aid to reduce dust).

