



# Bread, Buns, Rolls, Bagels

Our expertise is baked  
in every bite

Formulate  
for **cleaner**  
labels

Deliver  
**consistent**  
performance

Maintain  
**freshness**  
over time

**Emulsification**  
solutions

**Reduce costs**  
& waste



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Ingredients and application information

## DuPont™ Danisco® Ingredient Technology:

- **POWERBake®** enzyme technologies deliver unparalleled dough strength, volume, and processing tolerance.
- **POWERFresh®** enzyme solutions improve crumb softening and eating quality to maintain product integrity throughout desired shelf-life.
- **PANODAN® DATEM** is essential for dough strength, volume, and processing tolerance.
- **DIMODAN® Emulsifiers**, including **DIMODAN® NG 100**, offer trans-fat free solutions for crumb softness and shelf-life extension.
- **GRINDSTED® Guar Gum**, **Locust Bean Gum**, **WALOCEL™**, and **METHOCEL™** hydrocolloids provide moisture retention & prevent moisture migration while aiding in structure, softness, and strength.
- **SOLEC™ Lecithin** fits well with clean label strategies for dough strengthening and softening.
- **Litesse® Polydextrose** - fiber source and prebiotic - can assist in calorie and sugar reduction.
- **FIBRIM® Soy Fiber** can assist with microwavability.
- **MicroGARD®** and **Natamax® Antimicrobials** - incredibly effective mold and rope inhibitor for longer product shelf-life.
- **GRINDOX®** and **GUARDIAN® Antioxidants** prevent oxidation for hyper-extended product shelf-life.
- **SUPRO® Proteins and Nuggets** - high-quality fortification for healthier products.

## DuPont™ Danisco® ingredients are also integral in other spread applications, including:

- Fats & Oils, e.g., Margarine
- Cream Cheese
- Jams & Jellies
- Peanut Butter
- Toppings



Dupont Nutrition & Biosciences  
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