



RISE TO A HIGHER STANDARD

DATEM REPLACER

ALL-NATURAL, CLEAN LABEL SOLUTION

Allow the ingredients that matter most to your end-users stand out with every bite. Our top quality, all-natural and clean label enzyme technology performs as well as an emulsifier, but without the impurities found in DATEM. Capitalize on the new clean label market and bring out the very best in all of your recipes with Bellarise DATEM Replacer.

KEY BELLARISE DATEM REPLACER BENEFITS

- Replaces highly concentrated DATEM at a ratio equal to, or similar to, your current use rate giving you both the results you expect and a clean label product
- Easy to work with Bellarise DATEM Replacer gives you the same machinability and performance as its unpure counterpart
- Capitalize on a huge market swing favoring clean label by adding a DATEM Replacer that stays out of the way of your finest recipes
- Offer your end-user a baked product made the way it was always meant: clean, natural, and pure
- Enhance your brand's position as a pioneer in the industry and try the best DATEM Replacer available
- Produce breads with full oven spring, tighter crumb structure, and unmistakable softness knowing that your end-user will enjoy them knowing they made a healthier choice



Bellarise is a Pak Group brand
 Pak Group North America Headquarters
 236 N Chester Ave., Ste. 200
 Pasadena, CA 91106
 P: 626.316.6555 or 855.871.6100
 E: info@pakgroupna.com
 www.pakgroupna.com