

# Wholewheat bread just got a whole lot healthier

## Welcome to Panamore® Golden & Leciprime®: the dynamic, DATEM-removing duo

At DSM we know that replacing DATEM in wholewheat applications isn't an easy job. Which is why we've created a unique answer to your DATEM dilemmas: with Panamore® Golden and Leciprime®. This dynamic duo combines lipase and lecithin in harmony to help you create label-friendly, whole wheat bread with great taste and texture - and no synthetical emulsifiers like DATEM. It's a whole new way to make consistently delicious, more cost-effective bread!

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# Panamore® Golden and Leciprime® for wholewheat baked goods

Removing DATEM from wholewheat bread is tough. The fibers can disturb gas cell formation; while higher levels of free fatty acids in wholewheat flour can negatively affect gas cell stability. That's why DSM created Panamore® Golden: a natural phospho-lipase that works on the lipids in wheat flour and stabilizes the gas cells – much like DATEM.

Today, Panamore® is used to bake 30 billion loaves every year, helping bakers to increase their volumes (and profits). Now, we've raised the stakes by pairing Panamore® Golden with the natural emulsifier, Leciprime®. So, rather than reducing DATEM in wholewheat products, you can replace it. The result is wholewheat bread that matches DATEM in volume, crumb structure, softness and CIU.

## What you need:

- ✓ **Replace DATEM in wholewheat bread** with natural ingredients.
- ✓ **Creating consistently robust bread** with great texture to meet discerning consumer needs.
- ✓ **Reliable and cost-effective production** for all flour types and proofing times.

## What we deliver:

- ✓ **DATEM-free wholewheat applications** with our unique, lipase-lecithin duo.
- ✓ **Excellent volume, crumb structure & softness**, comparable to DATEM.
- ✓ **Increased loaf volume (and profit)** based on robust and consistent performance.

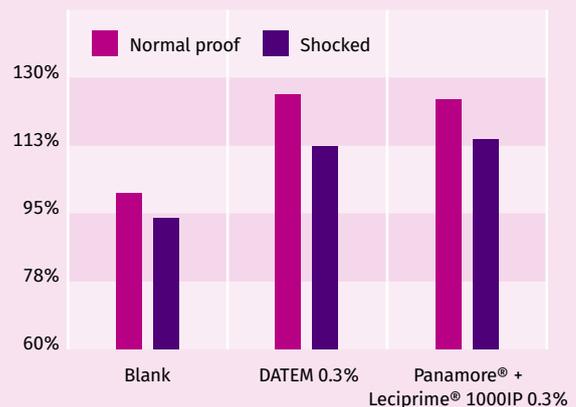
## Relative volume – synergistic effect of Panamore® with lecithin in whole wheat bread



Blank

DATEM

Panamore® +  
Leciprime®



\*Leciprime® is a registered trademark of Cargill.

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