

# Fortify your bread – with Omega-3 in every bite!

## DSM fortified bread Nutrition baked into every bite

With consumers waking up to the health benefits of Omega-3 fatty acids, wouldn't it be great if you could literally bake it into your bread?

Now you can, with our fortification solution for white and wholewheat bread. What's more, our experts will help you achieve all this with minimal impact on dough handling - and no compromise on the delicious taste, texture and appearance of your bread. Now you can create a premium offering with a differentiated 'Source of/High in Omega-3' label claim. We even offer a vegetarian and vegan solution. Enjoy it all.



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## Ingredient list

Wheat flour, water, salt, sugar, vegetable oil, yeast, preservative, enzymes, ascorbic acid, omega-3.

## Benefits

- ✔ No impact on taste, texture of appearance
- ✔ Premium offering with a 'Source of/ High in Omega-3' label claim
- ✔ Solutions for a wide range of (vegan and vegetarian) baked goods

## DSM Ingredients

### Bakezyme® Alpha

A maltogenic amylase that extends shelf life whilst improving crumb resilience, moistness and foldability.

### Bakezyme® HSP 6000

### Bakezyme® BXP 5001

Hemicellulase for universal use, creating improved dough development, increased loaf volume and improved crumb structure.

### Panamore® Golden

High quality lipase that improves dough tolerance, baking performance, volume, crust opening and overall appearance.

### MEG-3®

Omega-3 powder for a wide range of baked products to create a high-quality nutritional profile.

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