BREAD AND FERMENTED GOODS

PreventASe® has been shown to be extremely effective in reducing acrylamide levels in bread and fermented products.

Examples of products that PreventASe® is proven to work in includes:

- Bread
- Baguettes
- Rolls
- Doughnuts

Typical dosage levels are 20 - 200 ppm on flour weight. PreventASe® can reduce acrylamide levels in fermented goods up to 90%.

Example bread recipe

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Parts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>100.0</td>
</tr>
<tr>
<td>Salt</td>
<td>1.8</td>
</tr>
<tr>
<td>Yeast</td>
<td>3.0</td>
</tr>
<tr>
<td>Bread Improver</td>
<td>1.0</td>
</tr>
<tr>
<td>Water</td>
<td>60.0</td>
</tr>
<tr>
<td>PreventASe®</td>
<td>50 ppm on flour weight</td>
</tr>
</tbody>
</table>

SPECIALITY PRODUCTS

There are some speciality products, particularly popular in some countries that have been found to be high in acrylamide levels due to their ingredients, such as the high level of sugar, and extensive processing. This can be a particular problem with recycle processes. Examples include:

- Lebkuchen
- Dutch Honey Cake
- Gingerbread

Typical dosage levels are 200 – 500 ppm on flour weight.

PreventASe® can work well in these type of products and for example has been shown to reduce acrylamide levels in Dutch Honey Cake up to 90%.

DSM can offer comprehensive technical support to determine if it is suitable for your application and give advice on dosage levels and processing conditions.

Please contact us if you require more information or visit our website www.dsm-foodspecialties.com. You can also send an e-mail to info.food@dsm.com.
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