

Encapsulated Sorbic Acid



Encapsulated Sorbic Acid from TasteTech has been designed as an anti-mould ingredient for the baking industry. It not only eliminates the need for both calcium propionate and potassium sorbate, but also reduces costs and provides a superior end product.

Benefits

- Acts as a superior mould inhibitor, ensuring bread and other baked products stay mould-free for up to of 14 days or more
- Better taste and smell profile than other preservatives
- Reduces yeast levels by up to 30% in white bread when compared with bread using calcium propionate
- Reduced costs by lowering returns, maximising yeast performance and removing potassium sorbate

Applications

Long shelf life wrapped bread, fruited loaves, pizza bases, bagels, flat breads and other baked goods

For more information on this product or any other products please contact our sales team on:

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