

# Bagel Solutions

Create a better bagel with Corbion



## Bagel solutions for all your needs:

- ▶ Traditional
- ▶ High Volume
- ▶ Extended Freshness
- ▶ Clean Label

The trend is clear: consumers are buying bagels in ever-increasing numbers and enjoying them at breakfast, lunch, dinner- and everything in between. Corbion makes the business of bagel baking even better with a wide variety of mixes, bases and functional ingredients. Need help creating the perfect bagel to meet consumers' expectations? Our bagel experts are happy to help.

## *did you know...*

We're *serious* about our bagels. Back in 1987, Corbion developed the first base that would make a great New York-style bagel.

Traveling throughout the U.S., our team shared the expertise required for great bagel baking. As the bagel business grows, we're still innovating, still leading, and always here to help.



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## Mixes & Bases

Category	Product name	SKU	Description
Everyday	Bagel Eze 5 2.0	138630	A classic, no-time base for traditional, everyday bagels
Clean Label	Bagel Base 5	126637	Easy to use bagel base that does not contain emulsifiers, artificial flavors, colors or additives
Frozen	Polar Bagel 2.0	138982	A base that protects the quality of frozen or refrigerated bagels
Freshness	30 Day Bagel 2.0	139024	A base that contains freshness technology to protect the quality of bagels, up to 30 days
Flavor Variation	NY Cinnamon Raisin Bagel 2.0	138965	A rich cinnamon raisin base that produces authentic New York style bagels
	NY Tru Blu Bagel 2.0	139257	A rich base that produces authentic New York style bagels
	Corn-Tia Bagel Base CL	135399	A clean label base that produces corn flavored bagels

## Bagel Conditioners

Category	Product name	SKU	Description
Clean Label	Bagel Plus One 2.0	138622	A conditioner for use with make n' bake or retarded doughs. Provides strength, extensibility, smooth grain and fresh textures Can be used for bagels made in both kettle or rack oven
	Natural 2	126042	A conditioner that uses the most recent advances in enzyme technology to replace chemical conditioners. It can be used in bagels, specialty breads, artisan-style and most yeast breads
	Pristine® 2100	139665	A conditioner that can be used to reduce or replace unfriendly chemical additives. This product enhances mixing and machinability, providing more tolerance and strength to dough

## Extended Freshness

Category	Product name	SKU	Description
Freshness	Ultra Fresh® Supreme 415X	139927	An optimized enzyme blend that is specially designed for shelf life extension in packaged bagels, significantly improving the freshness and consistent eating quality, 35+ days. This product includes mold inhibition
	Ultra Fresh® Premium 300	136405	An optimized enzyme blend that is specially designed for shelf life extension in packaged bagels, significantly improving the freshness and consistent eating quality, up to 21 days. This product allows for optimized formulas and reduction in formula sugar and yeast
	Ultra Fresh® Classic 155	139834	An optimized enzyme blend specially designed for foodservice operators that enhances freshness, starting on Day 1, creating bagels that are soft and moist, right out of the pack. It also increases tolerance, allowing for a consistent quality product throughout the entire shelf life

## Grains

Category	Product name	SKU	Description
Flavor Variation	Golden Super Soaked Grains	127915	A cooked mixture of whole grains and seeds which improves the appearance, flavor and keeping qualities of grain breads without the use of high fructose corn syrup
	Hydrated Ancient Grains	136769	A unique blend of healthy grains and seeds that have been hydrated (soaked) and cooked providing a finished product with excellent appearance and flavor
	Grain Meister	125887	A full flavored robust and hearty grain bread with seven grains and spices and malt
Organic	Caravan® Organic Oat Blend	126376	100% organic certified blend of flour and grains produced following the strictest standards for organic processing
	Organic Grains and Seeds Blend	126375	A mixture of 13 different grains & seeds following the strictest standards for Organic food processing. Organic Grains and Seeds Blend helps provide a unique flavor and texture to a variety of bakery products

Interested in bagel solutions? Go to [Corbion.com/bakery](https://www.corbion.com/bakery)



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