



Escaut Valley
technology meets the art

Pandezyme SR+ BG

Reduce Added Sugar — Not Bakery Performance

For industrial bakeries developing reduced-sugar products

Enzymatic sugar management for yeast-raised bakery products

Pandezyme SR+ BG enables reliable sugar reduction in yeast-raised bakery products while maintaining colour, flavour and desired softness.

Why sugar reduction is challenging:

- yeast consumes sugars too early
- crust colour becomes pale
- flavour development decreases
- softness and shelf life decline

Smart sugar management:

During mixing, proofing, and the initial baking phase, Pandezyme SR+ BG produces more sugars than the yeast can consume. This increases the natural sugar availability in the dough, significantly improving overall bread quality.



What this means for your bakery:

- ✓ Maintain colour, flavour and softness
- ✓ Enable reliable reduced-sugar reformulation
- ✓ Improve fermentation robustness
- ✓ Reduce dependency on improvers
- ✓ High process safety and predictable results

How Pandezyme SR+ BG works:

- **Controlled sugar release** - natural sugars remain available during processing
- **Balanced fermentation** - stable yeast activity at lower sugar levels
- **Consistent baking performance** - reliable colour, flavour, texture and softness

Recommended dosage:

0.05–0.15% on flour weight

General guideline: 1 part replaces approx. 50 parts added sugar

Applications:

Suitable for all yeast-raised dough products, including:

- white and brown (toast) bread
- specialty breads
- crusty rolls
- brioche, hamburger buns and sweet dough products

