

NASURE® BAKE MAGIC POWDER

NASURE® BAKE MAGIC POWDER (Mold Inhibitor) is a ***natural preservative blend*** made from ***seaweed extracts*** and ***plant-based fibers***, designed to replace calcium propionate (E282), while improving volume, texture and extending bread softness for longer-lasting freshness. Easily incorporated into the dough, ***it does not affect fermentation time, baking time, or the sensory qualities of the finished product***.

Its effectiveness comes from the synergistic action of seven carefully selected natural ingredients. By combining ***antimicrobial*** and ***antifungal properties*** with the inhibition of free water, **NASURE® BAKE MAGIC POWDER** creates a powerful and natural preservation system that helps maintain product quality and safety.

Microbiological analyses demonstrated a significant reduction in bacterial and fungal loads, with bread ***remaining safe for consumption after 28 days***. This unique combination of seaweed-derived ingredients and plant fibers provides bakery manufacturers with an effective clean-label solution for longer-lasting freshness and protection.

Ingredients: *natural flavors, vegetable glycerin, hydroglycerin extract of grapefruit seeds, vegetable fibers, seaweed, vitamin B9.*
Recommended dosage: *0.45%*

INDUSTRIAL TRIAL IN BUNS



NaSure® Bake Magic Powder was able to delay the appearance of mold compared to the **control sample**.

The combination of NaSure® Bake Magic Powder and External Spray Addition demonstrated an even stronger preservative effect, effectively inhibiting mold growth compared to the **control sample**.

The natural ingredients used, particularly NaSure® Bake Magic Powder alone and in combination with External Spray Addition, showed significant and positive results in extending the shelf life and preserving the quality of buns.

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For the processing of any sample request, please provide the following code: ES2404026-12