

# ENCAPSULATED RAISING AGENTS

Advanced leavening solutions

Giving your baked goods the perfect rise at the right time is one of the secrets of bakery success. Our specialists can help you optimise the use of leavening agents to allow for more flexibility in production.

## Benefits of our encapsulated raising agents:

- Delays the reaction of bicarbonate to enable mass production of batter mixes
- Improves freeze/ thaw stability to maintain quality
- Consistent performance ensures customer satisfaction
- Controlled release of active ingredients to suit your process

## Perfect for:

- Dry Mixes
- Cakes
- Batters
- Pizza bases
- Frozen
- Pre-bakes

We can also offer baking powder solutions to match your individual needs and recipes.



Find out more

[tastetech.com/bakery](https://www.tastetech.com/bakery)

Encapsulation protects the raising agent from reacting too early, allowing it to release into the batter, resulting a better risen product, cutting down on waste and improving efficiency.

In our tests (using crumpets as the application) we found that encapsulation protected the raising agents allowing them to react and release carbon dioxide at the optimum time. The results (figure 1 & 2 below) show that encapsulated raising agents resulted in more gas being released into the batter and a significantly greater rise in the final product when compared to those without.

Figure 1: Comparison of the specific gravity of batters Unencapsulated vs Encapsulated

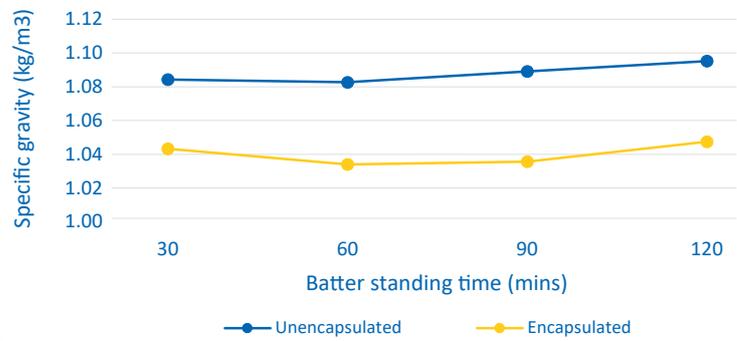
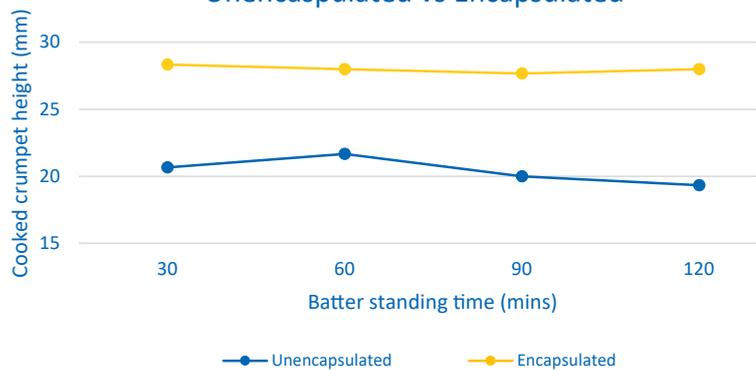


Figure 2: Cooked crumpet height comparison Unencapsulated vs Encapsulated



These graphs show the results of our tests. In each, the blue line represents the unencapsulated and the yellow line the encapsulated raising agents.

The first graph details the difference in the specific gravity of the batter before cooking and the second shows the difference in height of the cooked item.

To read about the study in full visit [tastetech.com/raising-agents](https://tastetech.com/raising-agents)