

# BAKE*Sense*

Sensible Baking Solutions.

## CALCIUM PROPIONATE



*Quality you trust, every day.*





Sensible Baking Solutions.



Working with quality ingredients is key to running a successful bakery operation, and when it comes to quality you trust - trust BakeSense® Calcium Propionate to effectively prevent growth of most molds and bacteria and to extend shelf life of breads and other bakery products. It can also be used in cheese, other processed cheese products and is feed-grade.

BakeSense Calcium Propionate is easy to handle, dissolves well and is easy to blend into the flour either at the beginning or end of the mixing process. For standard bread recipes, a dosage of 0.2-0.5% of flour weight is recommended.

BakeSense Calcium Propionate contributes to nutritional enrichment by supplying calcium and is allergen-free, GMO-free, Kosher certified and Halal certified to meet today's consumers demand for better-for-you products.

ITEM #	DESCRIPTION	PACK / SIZE
50145	CALCIUM PROPIONATE	1 / 50 LB

*Please check with your BakeMark sales representative for product availability in your region.*

Sensible Baking Solutions.



Reliable Performance  
Mold Inhibitor  
Shelf Life Extender  
Rope Prevention



Shaping the Future Together™

Ask your BakeMark sales representative for more information on products and recipe ideas.

Visit us on the web at  
[www.yourbakemark.com](http://www.yourbakemark.com)