



SHELF LIFE EXTENSION FOR QUALITY BAKED GOODS

CRUMB SOFTENERS AND MOLD INHIBITORS



ingredients for baking.

CRUMB SOFTENERS

Our Stay Soft line of softeners is designed for use in breads, rolls, bagels, muffins and sweet goods.

Stay Soft keeps baked goods softer longer, resulting in improved consumer appeal, reduced stale returns and extended shelf life. In addition, the use of Stay Soft allows the baker to reduce the frequency of store deliveries, and the number of short production runs. Can also reduce requirements for mono- & diglycerides for low fat products and for cost savings.

Stay Soft 275 (F232010): is a blend of fungal and bacterial enzymes which improves crumb grain and texture while extending shelf life. Stay Soft 275 is supplied in 10 gram, dough soluble film packets, which eliminate the need to scale or handle enzyme blends. Correct dosage is assured every time.

Stay Soft 301 (F232081): designed for promoting a soft, chewy texture in bagels.

Stay Soft 450 (F230045): is a crumb softener system which combines the grain and textural improvement properties of mono- & diglycerides with the shelf life extension properties of enzymes.

Stay Soft 550 (F230025): is a fully functional, hydrated form of wheat fiber which exhibits unique textural and water binding properties. It is these properties which allow Stay Soft 550 to give a moister crumb and more appealing product. All natural.

Stay Soft 600 (F236001): designed for snack cakes, muffins and cupcakes.

For Extended Shelf Life **Stay Soft 700 (F230700)** or **Stay Soft 720 (F230720):** for beyond 12 days after baking.

MOLD INHIBITORS

Providing natural and chemical mold inhibitors for yeast raised products.

No Mold 20 (F270005) is a natural, free flowing mold inhibitor from fermented whey. Inhibits mold growth in yeast raised products without affecting yeast growth. **Long Life Parve (F270003)** is an all natural mold inhibitor for yeast raised products

based on cultured sugar syrup for Kosher Parve declaration.

Coated Sorbic Acid 50% (F270007): Sorbic acid coated with vegetable oil, which prevents the sorbic acid from interfering with yeast activity. The coating melts only during the

baking process, releasing the sorbic acid prior to completion of the bake. Inhibits mold growth in yeast raised products.

Liquid Tortilla Preservatives (F270014, F270025) for corn tortilla products.





EXPERIENCE, TECHNOLOGY & SERVICE

Innovative solutions to challenges that face our customers.

Overview

Watson is one of the highest quality suppliers of ingredients geared to improving the quality and nutritional value of baked goods and grain based foods. We are a leader in developing custom blends for the bakery and food industries. Expertise in microencapsulation, wet/dry blending, grinding and spray drying allow us to develop unique formulations using Watson manufactured, value-added ingredients.

Our Facilities

Watson is a third generation family-run business. Founded in 1939, our headquarters is located in West Haven, Connecticut. Our modern 95,000 sq. ft. facility houses our R&D, manufacturing and analytical departments. We have another 80,000 sq. ft. manufacturing and distribution center in Taylorville, Illinois. We also have distribution warehouses in Connecticut and Southern California, as well as several international locations.

Quality Control

High quality control standards are maintained by Watson's state-of-the art analytical and bakery test laboratories.

QUALITY INGREDIENTS

Watson's product line for the baking industry includes the following:

- Bases
- Concentrates
- Crumb Softeners
- Dough Conditioners
- Emulsifiers
- Encapsulated Ingredients
- Enrichment
- Enzyme Blends
- Fat Replacers & Shortening Replacers
- Fiber, Dietary
- Flavored / Colored Glitter™ (Flakes)
- Fortification
- Gluten Products
- Leavening Agents
- Mixes
- Mold Inhibitors
- Natural Dough Conditioners
- Reduced Carbohydrate Bases & Blends
- Shelf-Life Extenders / Anti-Staling
- Sol-U-Pak™ Delivery System
- Sours
- Tableted Production Aids
- Tortilla Bases / Blends & Improvers
- Vitamins / Minerals
- Yeast Foods



ingredients for baking.

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