



LALLEMAND BAKING

# Essential<sup>®</sup>

Enzyme Solutions  
Portfolio





**LALLEMAND** LALLEMAND BAKING

# 100 years in the making

The Lallemand Baking Essential range is not merely an assemblage of baking products; it represents years of intensive research, unparalleled expertise, and an unwavering passion for progress. This meticulously curated selection comprises an array of yeasts, enzymes, and other indispensable ingredients that collectively form a symphony of excellence. With a distinct focus on addressing the unique demands of industrial bakers, this range is set to redefine the very essence of baking in the industrial landscape.

Essential Solutions are enzyme-based dough conditioners for delivering various functionalities to enhance and improve product quality, ease of processing, clean labeling, shelf life, and cost reduction.

# Portfolio Structure

## Conditioners

General-purpose bread improvers to produce the whole spectrum of fermented products. Available for a wide range of applications.

## Softeners

Crumb softeners and enhancers suitable for a wide range of bread applications. Available for crumb softness as well as improved crumb texture.

## Specialties

Add-ons for particular purposes, like replacing emulsifiers, replacing gluten, or for pastry applications.



# Essential® Total



## Complete solutions for all applications and processes.

A clean-label enzyme-based complete dough conditioner developed for process optimization, improving dough stability and machinability.

These enzyme preparations are specifically designed to provide an easy-to-dose, convenient dough conditioning solution to replace the functionality of less friendly ingredients and fast-acting oxidizers.

### Benefits:

- Enhances loaf volume.
- Improves crumb structure.
- Very convenient and easy to use.
- Can be used in all types of bakery products and most dough systems.
- Can provide significant cost savings.

### Range of Products

Product Name	Product Code	Description
Essential® Total	7000-75-72	Developed for a wide range of bakery applications.
Essential® Total Plus	7000-75-89	Developed for applications where extra tolerance and machinability are required.

# Essential® Soft



## Bread softeners that are more than just softness.

Enzyme-based bread softener developed to improve initial crumb softness and extend shelf-life throughout storage.

Essential® Soft enzyme-based dough conditioners improve the crumb softness and resilience you can feel from day 1 to 10, but that is not all.

### Benefits:

- Excellent crumb tolerance.
- Brilliant crumb resilience.
- Provides good crust color and volume.
- Delivers better crumb softness, preventing waste and providing significant cost savings.
- Reduces emulsifiers.

### Range of Products

Product Name	Product Code	Description
Essential® Soft	7000-75-96	Superb softness.
Essential® Soft Plus	7000-76-02	Ensures fine, smooth crumb texture.

# Essential® Pastry



## Add-on to improve tolerance and volume while significantly reducing waste.

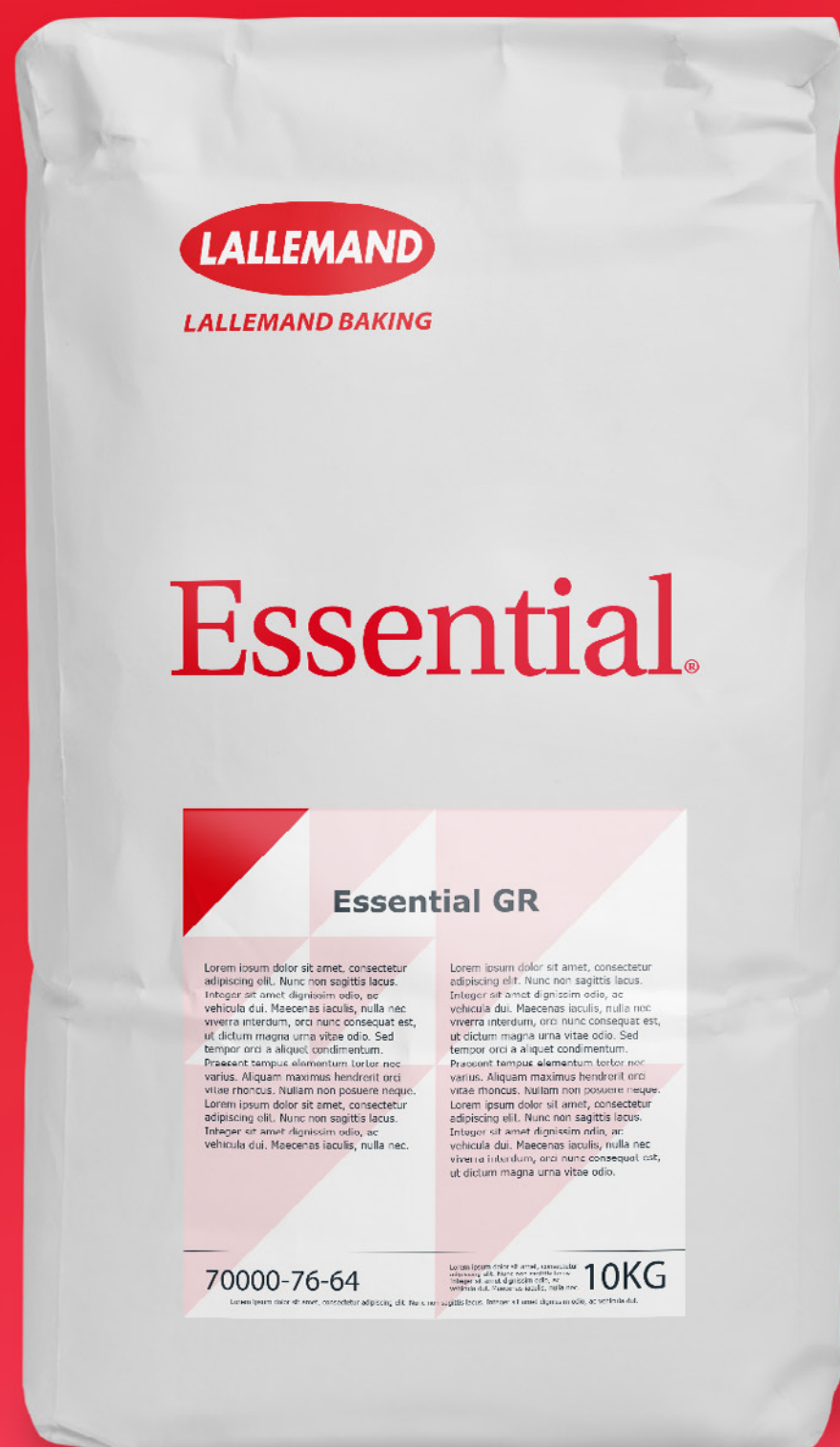
This enzyme-based solution was developed to improve the volume and overall appearance of puff pastry and laminated dough.

### Benefits:

- Enhances the volume with consistent and level oven rise.
- Enhances consistency, balancing crunchiness and softness.
- Ensures the color and texture
- Improves dough machinability.
- Provides the opportunity for significant waste reduction

Product Name	Product Code	Description
Essential® Pastry	70000-76-71	Specially developed to enhance tolerance and volume in laminated dough and puff pastry.

# Essential® GR



## Reduce the addition of wheat gluten and maintain good dough strength.

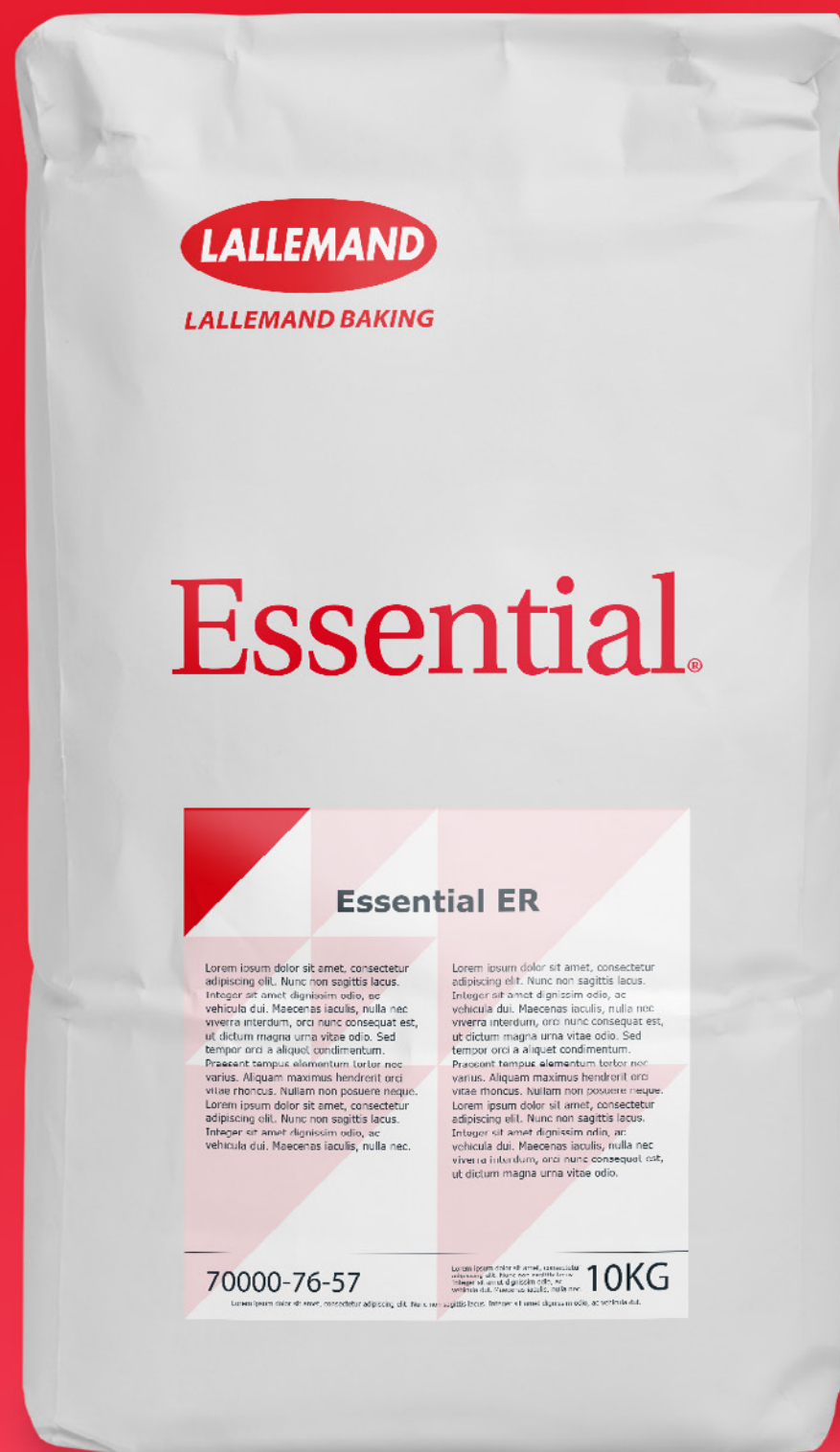
The market for vital wheat gluten has been volatile over the past recent years. When gluten prices soar like such, higher usage of added gluten may become cost prohibitive or significantly impact product margins and affect the profitability level of bakeries. Lallemand Baking offers a solution that can create a competitive advantage for bakeries while helping them achieve good quality loaves. Bakeries can expect significant total processing savings based on the overall cost of ingredients. Our Essential® GR, an enzyme-based dough strengthener, can be used to reduce added gluten levels in whole wheat and whole grain bread by enhancing the functionality of gluten.

### Benefits:

- Gluten reduction of 20-50%, depending on the application.
- Improves dough strength and stability.
- Increases gluten functionality.
- Improves bread volume and achieve a more uniform final crumb.

Product Name	Product Code	Description
Essential® GR	70000-76-64	Specially developed to reduce added gluten in whole wheat and whole grain products.

# Essential<sup>®</sup> ER



## Improve dough stability with a clean-label emulsifying solutions.

With consumers getting educated, reading labels, and looking at more straightforward ingredient lists, bakeries developing new products must find solutions to formulate without these chemical ingredients. Lallemand Baking Solutions can help bakeries overcome this challenge. Our enzyme-based products from our Essential<sup>®</sup> emulsifier replacement solutions are designed to replace DATEM, SSL, and mono- and diglycerides.

### Benefits:

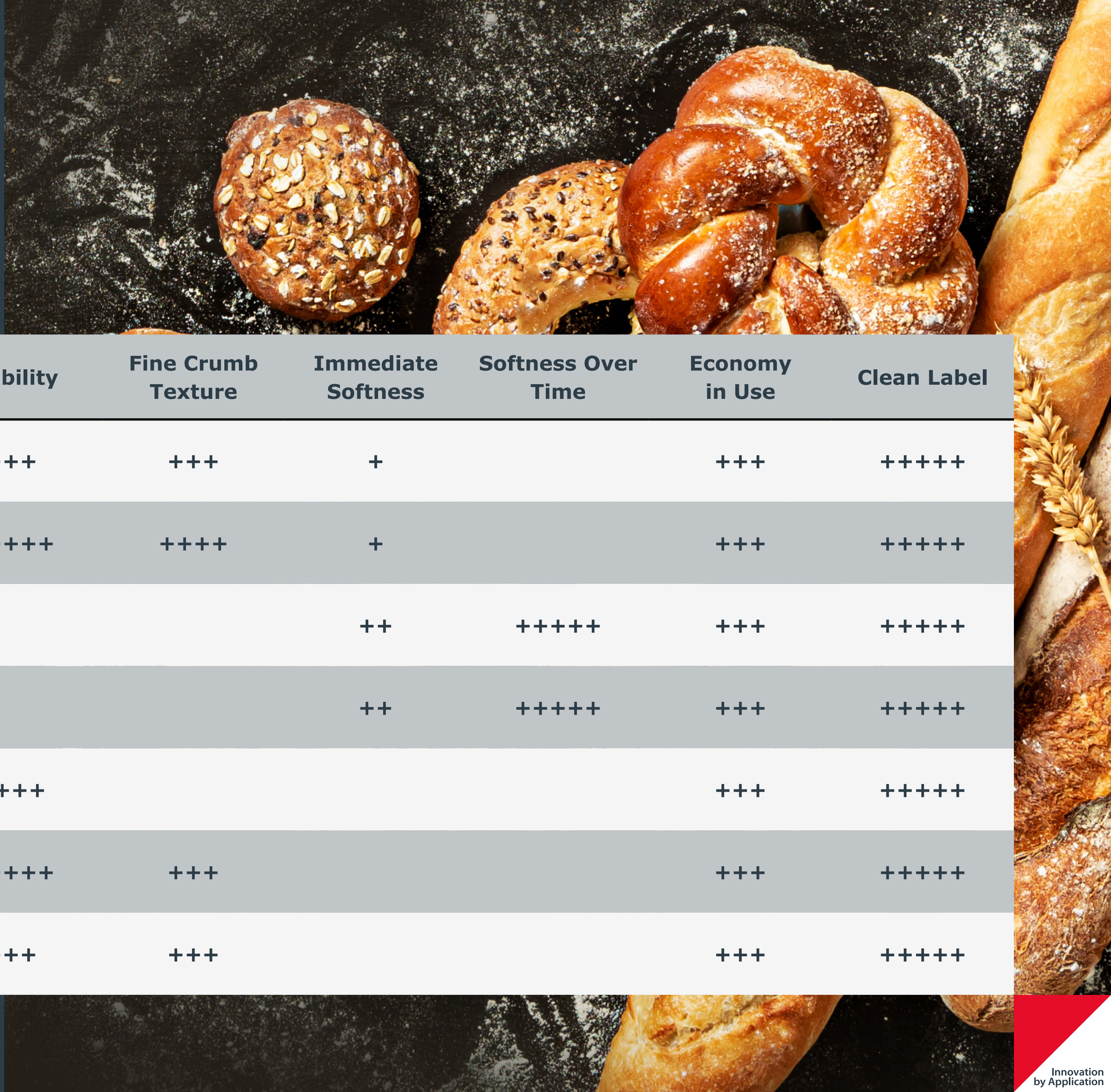
- Improves dough stability, with possible cost savings.
- Increases oven spring and loaf volume.
- Achieves a more uniform, delicate, and soft crumb texture.
- Replaces chemical emulsifiers such as DATEM, SSL, and mono- and diglycerides.

Product Name	Product Code	Description
Essential <sup>®</sup> ER	70000-76-57	Specially developed to replace less friendly ingredients in baked products.



Table

# Product Performance Index



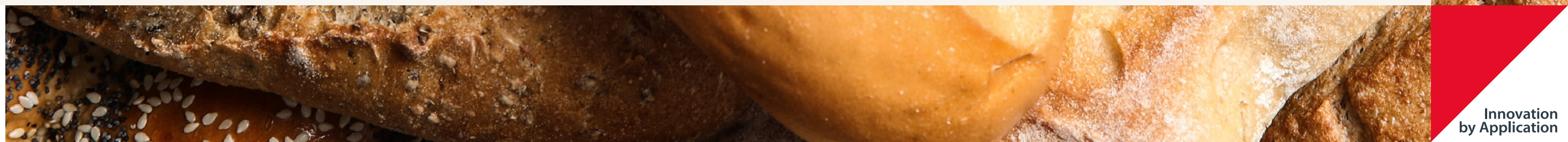
	Volume	Stability	Fine Crumb Texture	Immediate Softness	Softness Over Time	Economy in Use	Clean Label
<b>Total</b>	++++	+++	+++	+		+++	+++++
<b>Total Plus</b>	+++++	+++++	++++	+		+++	+++++
<b>Soft</b>				++	+++++	+++	+++++
<b>Soft Plus</b>				++	+++++	+++	+++++
<b>Pastry</b>	+++++	++++				+++	+++++
<b>GR</b>	++++	+++++	+++			+++	+++++
<b>ER</b>	+++	+++	+++			+++	+++++

Table

# Product Application Index



	White Loaf/ Bun/Roll	Seeded Loaf/ Bun/Roll	Whole Meal Loaf/Bun/ Roll	Artisan Loaves	Baguette	Retarded Process	Short Term Frozen (Max 10 Days)	Croissant And Danish	Puff Pastry
<b>Total</b>	+++++	++++	++++	+++++	+++++	++	++	+++	
<b>Total Plus</b>	+++++	+++++	+++++	+++	+++	+++++	++++	+++++	
<b>Soft</b>	+++++	+++++	+++++	+++++	+++++	+++++	++++	+++++	
<b>Soft Plus</b>	+++++	+++++	+++++	+++++	+++++	+++++	+++++	+++++	
<b>Pastry</b>						++++	++++	+++++	+++++
<b>GR</b>	+++++	+++++	+++++	+++++	+++++	+++++	++++	++++	
<b>ER</b>	+++++	++++	++++	++++	++++	++++	++++	++++	





# Contact Us

## **Vu Pham**

Commercial Director LBS EMEA  
vpham@lallemand.com

## **Steven Anderson**

Bakery Application Manager LBS  
sanderson@lallemand.com

---



LALLEMAND BAKING

**Our solutions  
are your  
innovation.**

