



Non-GMO, Clean Label Shelf Life and Mold Inhibition Solutions

Viva Fresco Ultima

Long-Term Shelf Life Solutions for up to 28 Days Freshness

PRODUCT NAME	ITEM #	DAYS OF SOFTNESS	DESCRIPTION	USAGE RATE	PACK SIZE
Viva Fresco Ultima 650	20070	14 - 28 Days	A concentrated, Non-GMO, Clean Label enzymatic shelf life extender for maximum softness. Designed to maintain maximum freshness, softness, and resilience without gumminess for up to 28 days	0.25%	25 lb. Bag
Viva Fresco Ultima 550	20071	14 - 28 Days	Non-GMO, Clean Label enzymatic shelf life extender for frozen baked applications formulated to withstand freeze/thaw cycles	0.75% - 1.5%	25 lb. Bag

Viva Fresco Optima

Medium-Term Shelf Life Solutions for up to 21 Days Freshness

PRODUCT NAME	ITEM #	DAYS OF SOFTNESS	DESCRIPTION	USAGE RATE	PACK SIZE
Viva Fresco Optima 450	20013	14 - 21 Days	Non-GMO, Clean Label enzymatic shelf life extender for exceptional softness up to 21 days. Ideal for breads baked on the hearth	0.5% - 1%	25 lb. Bag
Viva Fresco Optima 350	20060	14 - 21 Days	Non-GMO, Clean Label enzymatic shelf life extender for exceptional softness up to 21 days. Ideal for soft buns and pan breads	0.25% - 1%	25 lb. Bag

Viva Fresco Prime

Short-Term Shelf Life Solutions for up to 14 Days Freshness

PRODUCT NAME	ITEM #	DAYS OF SOFTNESS	DESCRIPTION	USAGE RATE	PACK SIZE
Viva Fresco Prime 250	20074	7 - 14 Days	Non-GMO, Clean Label enzymatic softener for short-term softness	0.25%	25 lb. Bag
Viva Fresco Prime 150	20002	7 - 10 Days	Cost Effective, Non-GMO, Clean Label enzymatic softener for short-term softness	0.1% - 0.5%	25 lb. Bag
Viva Fresco Prime CLS 900	20053	7 - 10 Days	A clean label, Non-GMO powdered emulsifier and enzyme blend for prolonged shelf life and superior "spring-back" resilience in finished baked products	0.5% - 1%	50 lb. Bag

For more information visit BreadPartners.com



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- Improve Softness, Texture, Resilience, and Eating Quality
- Maintain Freshness
- Non-GMO and Clean Label
- Minimize Product Returns and Reduce Waste

With enhanced softness, texture, resilience, and eating quality, BreadPartners' *Viva Fresco* range improves and extends the freshness of baked goods starting on Day 1 through Day 28. Non-GMO and Clean Label, *Viva Fresco* range offers clear and understandable, consumer-friendly ingredients, without sacrificing performance. It's freshness made easy - from your trusted partner for bakery solutions.

Viva Fresco Mold Inhibition

Short and Long-Term Clean Label Mold Inhibition Solutions

PRODUCT NAME	ITEM #	DAYS OF INHIBITION	DESCRIPTION	USAGE RATE	PACK SIZE
Viva Fresco Titan	20028	8 - 12 Days	Non-GMO, Clean Label mold inhibitor for short-term freshness	1%	50 lb. Bag
Viva Fresco Warrior	20069	12 - 14 Days 14 - 21 Days	Non-GMO, Clean Label mold inhibitor for long-term freshness. Achieves 12 - 14 days mold free for breads with hydration greater than 60% on flour weight and 14 - 21 days mold free for breads with hydration less than 60%	1%	25 lb. Bag

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