



A taste of *Rdiamuls*[®] bread solutions

RADIAMULS
TRADEMARK OF OLEON

The main aim of all bread making processes is to transform wheat flour into an aerated, tasty and edible bread product. The four main ingredients of bread are flour, water, yeast and salt.



wheat **flour** and **water** are essential to obtain a bread dough with the desired viscoelastic properties for gas retention



yeast provides the necessary gas development for aeration



salt stabilizes the yeast, enhances the flavor and strengthens the dough

OUR SOLUTIONS

WATER DISPERSIBLE

Improving dispersion and functionality

Rdiamuls MG 2903K

DOUGH HANDLING

Reducing dough stickiness

Rdiamuls MG 2903K
Rdiamuls MG 2909K

VOLUME

Increased volume by gas retention

Rdiamuls Datem 2005K

EMULSIFIER FUNCTIONALITY

There are two groups of bread emulsifiers.

crumb softeners

interact with the starch leading to increased softness and longer shelf life.

dough conditioners

interact with gluten proteins resulting in improved emulsification and fat distribution as such increasing volume and structure of baked goods.

CRUMB HARDNESS

Providing shelf life extension
Decreases hardness

Rdiamuls MG 2909K

CRUMB STRUCTURE

Improving softness

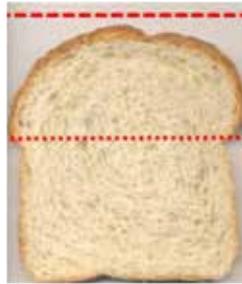
Rdiamuls SL 2990K

— RECIPE —

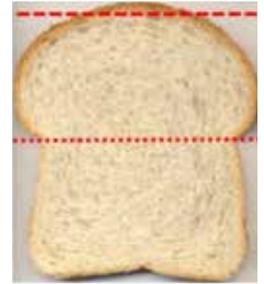
Flour	61%
Water	37%
Salt	0,9%
Yeast	0,6%
Emulsifier	0,5%



Typical recipe for white bread



No emulsifier



Radiumuls DATEM 2005K

20% volume increase by gas retention with Radiumuls Datem 2005K

	PACKAGING	SHELF LIFE
Radiumuls MG 2909K mono- and diglycerides	25kg bag	24 months
Radiumuls MG 2903K mono- and diglycerides	20kg bag in box	18 months
Radiumuls Datem 2005K diacetylated tartaric acid esters of mono- and diglycerides (DATEM)	25kg bag	12 months
Radiumuls SL 2990K sodium stearoyl lactylate (SSL)	25kg bag	12 months

Radiumuls® emulsifiers offer an answer to the large-scale production and mechanization challenges in the bread making process and the increased consumer demand for **high quality, convenience** and **longer shelf life**.

Looking for rapeseed based products?

Radiumuls MG 2914K
Radiumuls MG 2919K

oleon
a natural chemistry

NUTRITION

Oleon NV

Assenedestraat 2 | 9940 Ertvelde | Belgium T +32 (0)9 341 10 11 | E info@oleon.com