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## **Enzyme Innovation Announces SEBake Fresh 10P & ProFood BC**

### **Leading Manufacturer Introduces Innovative Freshness & Bacilli Probiotic Products at IBIE**

**Chino, CA** [August 16, 2019] – Enzyme Innovation, a leading manufacturer of enzymes & probiotics for the baking industry, will showcase SEBake Fresh 10P™ & ProFood BC™ at IBIE 2019 in September.

**SEBake Fresh 10P** is an enzyme blend designed to produce softer, superior-quality baked goods that retain their crumb springiness and softness over longer periods of time. **SEBake Fresh 10P** extends shelf life and prolongs softness in baked goods, helping bakeries increase their market coverage and distribution capabilities. **SEBake Fresh 10P** also ensures minimal spoilage and returns, thus reducing costs and improving profitability.

**ProFood BC** is a *Bacillus coagulans* probiotic designed for the baking industry. It is a thermo-stable, shelf-stable and pH-stable probiotic. **ProFood BC** inhibits the growth of bad bacteria and enhances T-cell response to boost immune system health. **ProFood BC** also shows promise in providing relief from bloating and discomfort caused by digestive ailments, and arresting antibiotic-associated diarrhea. **ProFood BC** promotes healthy pH levels, supporting nutrient absorption and overall gut health.

Stop by our Booth, #337, at International Baking Industry Exposition to experience the quality of bread samples baked with SEBake Fresh 10P and ProFood BC. You'll meet our baking experts and technical team to learn how SEBake Fresh 10P & ProFood BC can be used in your products, ranging from beverages to cereals to baked goods!

#### **About Enzyme Innovation**

Enzyme Innovation is a research-driven manufacturer with expertise in the application of industrial enzymes and probiotics for baking. We are leaders in innovation and committed to providing eco-safe solutions for a more than 25 industries, including food, feed and non-food. Our U.S.-based, state-of-the-art manufacturing facilities are certified by NSF International. We offer in-house analytical and R&D testing; Kosher-and-Halal-certified products; and non-GMO and gluten-free enzymes. 59 Years of Manufacturing Experience \* Unparalleled Technical Service \* Fast Lead Times