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AB MAURI FLEISCHMANN’S™ PRODUCT PORTFOLIO Fact Sheet

About AB Mauri Fleischmann’s:

AB Mauri Fleischmann’s is a relationship-oriented, technology-driven company that supplies the food and baking industries with best-in-class yeast and bakery ingredients. The AB Mauri Fleischmann’s portfolio includes five main categories of process optimization solutions:

- Fermentation
- Shelf Life Extension
- Oxidation
- Quality Enhancement
- Chemical Leavening

The company sells cream, compressed, and dry yeast under the Fleischmann’s Yeast brand name; and bakery ingredients, including powdered dough improvers, tablet dough improvers, chemical leaveners, mold inhibitors, syrups and malts, vinegars, and acidulants under the AB Mauri brand name.

Fermentation	For more than 100 years, Fleischmann’s Yeast products, advanced technology, and personal technical support have helped bakers achieve superior quality in their bread products. With Fleischmann’s Yeast, bakers can gain proper control of the fermentation process to deliver the best quality for the lowest cost.
Oxidation	As an expert in enzyme oxidation systems, AB Mauri Bakery Ingredients knows that while fermentation helps dough reach maturity, tough processing conditions call for added strength. AB Mauri provides unique, application-specific dough-strengthening solutions to achieve maximum tolerance, proper dough maturity, and the best quality.
Quality Enhancement	To AB Mauri Bakery Ingredients, high-quality baking includes managing quality variations and providing solutions for avoiding unexpected fluctuations in quality. Their technical staff take’s a personal and methodical approach to analyzing their clients ingredients, analytical data, formulation, processing conditions, process equipment settings, and packaging materials to help them produce a superior product.
Shelf Life Extension	Using the latest industry technology, AB Mauri Bakery Ingredients provides a range of products to help in resolving shelf life extension and freshness retention issues. With products including unique composite enzyme-based ESL solutions, baked goods will keep fresher, longer, and under a variety of circumstances — long after the consumer takes them home.
Chemical Leavening	AB Mauri’s experts assist their clients by developing chemical leavening technologies for their exact dough or batter formulation needs. Adjusting the gassing rate-of-reaction through formulation achieves the unique results needed when baking tortillas, biscuits, crackers, cookies or cakes. AB Mauri’s baking powders and baking sodas go beyond just formulation because they consider both the application and process (temperature, specific gravity and dough/batter development) to be tools for quality, resulting in consistent product attributes every time.