



 **ZEUS**[™]

Leavening Systems

Our revolutionary new leavening agent range not only provides consistent baked product volume but offers bakers a multitude of exciting functional benefits, all in one ingredient.

the **chemistry** behind baking

KUDOS 
BLENDS



Leavening Systems

Simply put, **ZEUS™** is a game-changer.

Through groundbreaking research, our team of chemists and bakers have developed a novel range of pioneering leavening systems capable of solving some of the greatest challenges faced by the industry.

On top of providing consistent and reliable aeration, our range of patented **ZEUS™** leavening systems allows manufacturers to improve shelf-life, remove phosphate and aluminium, as well as reduce sodium.

Phosphate-Free Systems

ZEUS™ technology enables the successful use of organic acidulants in commercial bakery applications, producing excellent volume and consistent quality baked goods, all without phosphates.

Some products from our **ZEUS™** range contain no acidulant at all, offering highly stable leavening agents that also provide functional benefits to products, such as enhancing the colour of chocolate cakes.

'Hybrid' Leavening Systems

For those bakers preferring to use phosphates but also wishing to incorporate the benefits that **ZEUS™** technology delivers, we have developed blends that provide a 'halfway house'. Extending shelf-life, increasing yields and improving robustness can all be achieved with a slight change to an ingredient listing.

The table below shows a small selection of our range:

Attribute	ZEUS™ G90	ZEUS™ C120	ZEUS™ A20
Phosphate-free	✓	✓	
Shelf-life extension	✓		✓
Natural colour enhancement	✓		✓
Chocolate colour enhancement		✓	
Inclusion stability	✓	✓	✓

Our team of highly-skilled chemists and bakery experts are always on hand to support our customers in finding the right solutions for their bakery projects.



Key Product Range Features

- Utilises novel chemistry to liberate carbon dioxide gas during the bake profile.
- Totally heat-activated options for maximum consistency.
- Total water in the recipe can be increased, reducing ingredient costs and improving yield.
- Helps hydration of the ingredients for an improved texture.
- Produces a tender yet robust crumb, reducing waste from post-bake handling damages.

Applications

ZEUS™ is suitable for a wide range of applications:

- Cakes
- Doughnuts
- Chilled and frozen products
- Muffins
- Pancakes, waffles and crumpets
- Tortilla
- Cookies
- Gluten-free products

For specific customer requirements, we can create bespoke blends to help you achieve your development goals.

If you would like to learn more about our range of **ZEUS™** leavening systems, contact us at info@kudosblends.com or +44 (0)1299 271 333.

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