



 **OPUS™**

Acidulant Range

A range of functional, aluminium-free bakery acidulants, for use with either sodium bicarbonate or **KODA™** potassium bicarbonate.

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Acidulant Range

The **OPUS™** acidulant range contains carefully developed sodium acid pyrophosphate (SAPP) blends with a variety of reaction rates, as well as acidulants to match the characteristics of sodium aluminium phosphate (SALP). These unique blends deliver reliable and consistent leavening for a wide selection of products and can be used with both sodium bicarbonate and **KODA™** potassium bicarbonate.

SALP Replacers

By understanding the functionality of SALP, we have developed aluminium-free alternatives that deliver the same benefits as SALP, but without the associated health risks. **OPUS™** SALP replacers provide a tender yet resilient baked product, with a neutral flavour and a fine, bright crumb.

Product	Reaction Rate	Neutralising Value*	
		Sodium Bicarbonate	KODA™ Potassium Bicarbonate
OPUS™ SALP Replacer SLOW	Slow	54	64
OPUS™ SALP Replacer	Medium	50	60

*Parts of bicarbonate used with 100 parts of **OPUS™**

SAPP Blends

We offer a range of SAPP blends designed to suit any process or application, allowing bakers to attain optimum aeration in their products. By delivering carbon dioxide at the right stage in the baking process, **OPUS™** acidulants ensure the perfect volume, texture and mouthfeel is always achieved in baked goods.

Product	Reaction Rate	Neutralising Value*	
		Sodium Bicarbonate	KODA™ Potassium Bicarbonate
OPUS™ Lento	Very Slow	73	86
OPUS™ Largo	Slow	73	86
OPUS™ Mosso	Medium	73	86

*Parts of bicarbonate used with 100 parts of **OPUS™**



Key Product Range Features

- A choice of reaction rates to suit multiple applications and processes.
- Consistent and reliable raw materials guarantee quality.
- Aluminium free.
- **OPUS™** SALP replacers give a fine, tender crumb with no grittiness.
- Use with sodium or potassium bicarbonate.

Applications

OPUS™ acidulants are suitable for a wide range of applications:

- Cakes and sponges
- Scones
- Doughnuts
- Hot plate goods
- Chilled and frozen applications
- Muffins
- Doughs
- Flatbreads
- Batters
- Premixes and concentrates

We also offer an extensive range of complete baking powder blends for simple recipe formulation and production.

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

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