



# SIMPLE REPLACERS™

**Single ingredient replacers that retain functionality, and replace chemical names on labels while reducing costs.**

## **NF Plus**

NF Plus is our most popular enzyme preparation designed to replace distilled monoglycerides (E471). Handling is easy with NF Plus and processing adjustments are minimal.

## **DR 400 Conditioner**

DR 400 is a label friendly, cost-effective enzyme preparation that enables the replacement of DATEM (diacetyl tartaric acid ester of mono- and diglycerides E472) in yeast raised products. DR 400 is 4X's the concentration of DATEM. Bakers will achieve the same dough conditioning properties without the necessity of declaring DATEM on the label.

## **SR 200**

SR 200 is a powdered enzyme conditioner that enables the replacement of SSL (E481) in yeast raised products. Bakers will achieve the same dough conditioning and anti-staling properties without the necessity of declaring SSL on the label.

## **SR 250 Non-GMO**

SR 250 Non-GMO is a Non-GMO powdered enzyme conditioner that enables the replacement of SSL (E481) in yeast raised products. Bakers will achieve the same dough conditioning without the necessity of declaring SSL on the label.



**BAKERY**  
**REPCO. SOLUTIONS**

For Goodness Sake™

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Phone: 785-825-2181 | [www.repcoworld.com](http://www.repcoworld.com)



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## **Label-friendly dough conditioners and extraordinary enzyme technology that master the Art of Baking.**

Clean. Simple. World-class ingredients. Our baking solutions positively impact your bakery's bottom-line while meeting the modern consumer's cravings for a clean label lifestyle.

### **Bakery-worthy Solutions. Performance as Promised.**

Trusted since 1946, REPCO has earned a global reputation for serving goodness. At REPCO Bakery Solutions, we work very closely with bakers to strategically develop innovative baking solutions that bring exceptional texture, extended shelf life, and astonishing simplicity to delicious baked goods. REPCO is positioned to meet your blending requirements while providing the highest degree of service, reliability and outstanding customer support.

**Functional | Creative | Time-Effective**

CONSULT YOUR REPCO SALES PROFESSIONAL

# **ASK FOR A FREE SAMPLE**