



# BETTER-FOR-YOU BAKING, *Powered by Arm & Hammer™*

**KUDOS**  
BLENDS

**Reformulating to replace SALP? *We can help.***

## **OPUS™** SALP Replacers

- ✓ Aluminum-free for clean-label baking
- ✓ Produces a fine, bright crumb with no grittiness
- ✓ Tender yet resilient baked product
- ✓ Neutral flavor
- ✓ Multiple reaction rates tailored to application
- ✓ Suitable with both sodium and potassium bicarbonate

### **Applications:**

- Cakes
- Scones
- Doughnuts
- Frozen Applications
- Muffins
- Doughs
- Flatbreads
- Batters
- Premixes



**Looking for baking powders for healthier baked goods? *Give us a call.***

## **ZEUS™** Baking Powders

- ✓ Produce excellent volume and consistent quality baked goods, without phosphates
- ✓ Reduce cocoa powder levels
- ✓ Enhance the vibrancy of natural colors
- ✓ Extend shelf-life
- ✓ Stabilize the distribution of inclusions

### **Applications:**

- Cakes
- Doughnuts
- Chilled Products
- Muffins
- Pancakes & Waffles
- Tortillas
- Cookies
- Gluten-free products



**Haven't reached your baked good sodium reduction goal? *We have options.***

## **KODA™** Potassium Bicarbonate

- ✓ Contributes up to 50% reduction in sodium
- ✓ Provides up to 7.9% increase in Daily Value for potassium
- ✓ Fully soluble in dough products to prevent bicarbonate spotting
- ✓ Optimal particle size in batter products for carbon dioxide release
- ✓ Supports use of highly functional acidulants
- ✓ Patented technology maintains free-flowing and stable for 3 years

### **Applications:**

- **Dough Products:** Cookies, Crackers, Tortillas. Scones etc.
- **Batter Products:** Cakes, Muffins, Pancakes, etc.



**ARM & HAMMER™ Performance Products is a Proud US Distributor of Kudos Blends Products**

Visit our website to request a sample or contact a member of our team:

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