



Commercial Dough Conditioner 0900

Product Description

A comprehensive yet meticulously balanced blend of the highest performing natural enzymes currently available for baking applications. The unique enzymes activities not only hydrolyze bonds, as well also enhance and build beneficial bonds. **Commercial Dough Conditioner 0900** is standardized to consistent activity with unbleached flour for ease of use in a bakery environment.

Bromate has been used for many years in the baking to strengthen the dough by oxidation of the gluten. The same can be brought about by ascorbic acid. In this case **Commercial Dough Conditioner 0900** is designed as a general, overall baking improver, and conditioner; additional enzymes can provide dough relaxation, stability, and bread volume to replace bromate.

ADVANTAGES

Increased baking volume
Improved dough stability/make-up
Dryer dough for better machinability
Finer crumb structure
Reduction of chemicals / clean label
Increased water absorption

PRODUCT APPLICATIONS

Variety Breads	Pita Breads
Buns	Snack Foods
Bagels	Wraps
Rolls	Tortillas

INGREDIENTS DECLARATION

Unbleached Wheat Flour, Calcium Sulfate, Natural Enzymes (proprietary blend), Ascorbic Acid.


USAGE LEVELS

1.0% - 2.0% based on net flour weight "bakers percent"

SENSORY CHARACTERISTICS

Color:	Off White
Flavor:	No off flavors
Odor:	Characteristic
Texture:	Fine Powder

KOSHER DECLARATION

Orthodox Union, Parve 

PACKAGING AND STORAGE

Packaging:	50lb. Poly lined bag
Storage:	Cool, dry area
Shelf Life:	6 months; 12 months when stored between 35 degrees F and 40 degrees F (2 degrees C - 4 degrees C)