



Dough Relax 0315

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, they also enhance and build beneficial bonds. **Dough Relax 0315** is standardized to consistent activity with organic unbleached flour for ease of use in a bakery environment.

When protein-rich flour is used in processing, the dough/batter becomes thick and the protein naturally forms lumps, which clogs the sieves and pouring nozzles. Special enzymes make the medium become liquid and homogeneous. It becomes possible to manufacture products from any type of flour, in this case flours rich in protein can be used. **Dough Relax 0315** is designed to replace L-Cysteine and sodium sulfite, which is no longer permitted in many countries.

ADVANTAGES

Enhanced gluten development
Improved dough stability/make-up
More relaxed and dryer dough for better machinability
Finer moist crumb structure
Reduction of chemicals / clean label

PRODUCT APPLICATIONS

Variety Breads	Snack Foods
Buns	Rolls
Bagels	Pita Bread
Wraps	Tortillas
Crackers	

INGREDIENTS DECLARATION

Unbleached Wheat Flour, Natural Enzymes (proprietary blend).


USAGE LEVELS

.25% - 1.25% 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°F - 40°F (2°C - 4°C)