



## Extra Fresh 1000-W

### 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. **Extra Fresh 1000-W** is standardized to consistent activity with 100% whole wheat flour for ease of use in a bakery environment.

In this case designed utilizing carefully selected starch splitting enzymes containing secondary activities which influence the structure of the dough, permitting prolonged fresh keeping or a longer shelf life. They modify starch and other constituents in a way that retrogradation is reduced.

### ADVANTAGES

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

### PRODUCT APPLICATIONS

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

### INGREDIENTS DECLARATION

100% Stone Ground Whole Wheat Flour, Natural Enzymes (proprietary blend), Ascorbic Acid.


### USAGE LEVELS

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

### SENSORY CHARACTERISTICS

Color: Light Tan  
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 and 40°F (2°C - 4°C)