



Natural Artisan Dough Conditioner 0410

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. **Natural Artisan Dough Conditioner 0410** is standardized to consistent activity with unbleached flour for ease of use in a bakery environment.

High portions of fibers like bran and rye interfere with the balanced ratio of starch, gluten, and pentosans of the dough reducing the baking capacity. In this case designed to provide stabilization of the flour in such a way that satisfactory baking results are achieved.

ADVANTAGES

Increased baking volume
Improved dough stability/make-up
Increased water absorption
Finer moist crumb structure
Enhanced gluten development
Reduction of chemicals / clean label

PRODUCT APPLICATIONS

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

INGREDIENTS DECLARATION

Unbleached Wheat Flour, Calcium Sulfate, Lecithin, Malted Barley, 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°F and 40°F (2°C - 4°C)