



## Natural Dough Conditioner 0950

### 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. **Natural Dough Conditioner 0950** 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 **Natural Dough Conditioner 0950** 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  
More relaxed and dryer dough for better mechinability  
Finer moist 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 Breads	

### INGREDIENTS DECLARATION

Unbleached Wheat Flour, 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)