



Natural G90-R

Product Description

Natural G90-R is a complete monoglyceride replacement system that dramatically improves the texture properties of bakery products with special emphasis on crumb resiliency and softness in comparison to monoglycerides. **Natural G90-R** improves not only your baked goods, but also your profits.

When using **Natural G90-R**, you can save about 30% of the cost of your current monoglycerides. **Natural G90-R** is a completely natural free flowing dry blend product without E-number, no more sticky mess like that of other competitors. This gives you a competitive edge in processing and in the market place.

ADVANTAGES

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

PRODUCT APPLICATIONS

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

INGREDIENTS DECLARATION

Unbleached Wheat Flour, Natural Enzymes (proprietary blend).


USAGE LEVELS

.20% - .45% 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)