



## Natural Tortilla Extend Ease 0518

### Product Description

A comprehensive yet meticulously balanced blend of the highest performing natural enzymes currently available for tortilla applications. **Natural Tortilla Extend Ease 0518** is standardized to consistent activity with 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 malleable and homogeneous. It becomes possible to manufacture products from any type of flour, in this case flours rich in protein can be used. **Natural Tortilla Extend Ease 0518** is designed to replace L-Cysteine and sodium sulfite, which is no longer permitted in many countries.

### ADVANTAGES

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

### PRODUCT APPLICATIONS

Tortillas  
Wraps  
Snack Foods  
Pita Bread  
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 and 40°F (2°C - 4°C)