



Natural Tortilla Soft Shell 0418

Product Description

*A comprehensive yet meticulously balanced blend of the highest performing natural enzymes currently available for Tortilla applications. The unique enzymes activities not only hydrolyze bonds, as well also enhance and build beneficial bonds. **Natural Tortilla Soft Shell 0418** is standardized to consistent activity with unbleached 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 of 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
Enhanced gluten development
Finer moist crumb structure
Reduction of chemicals / clean label
Increased water absorption

PRODUCT APPLICATIONS

Pita Bread
Tortillas
Snack Foods
Crackers
Wraps

INGREDIENTS DECLARATION

Unbleached Wheat Flour, Natural Enzymes (proprietary blend), Ascorbic Acid.


USAGE LEVELS

.15%-.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)