



## Organic Dough Conditioner 0320

### 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. **Organic Dough Conditioner 0320** is standardized to consistent activity with organic, unbleached flour for ease of use in a bakery environment.

In this case designed to improve the dough processing and the baking volume by promoting the formation of a gluten network and stabilizing the gluten structure. This producing a stable, fluffy dough, and voluminous loaves of bread with soft and elastic crumb.

### ADVANTAGES

Increased baking volume  
Improved dough stability/make-up  
More relaxed and dryer dough for better machinability  
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 Bread	

### INGREDIENTS DECLARATION

Organic 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)