



## Organic Dough Relax 0305

### 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 Relax 0305** is standardized to consistent activity with organic unbleached flour for ease of use in a bakery environment.

When protein-rich flour is used 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 liquid and homogeneous. It becomes possible to manufacture products from any type of flour, in this case flours rich in protein can be used. In this case designed to replace L-Cysteine and sodium sulfite, which is no longer permitted in many countries.

### ADVANTAGES

Enhanced gluten development  
Finer moist crumb structure  
Improved dough make-up  
More relaxed dough for better machinability  
Increased water absorption  
Reduction of chemicals / clean label

### PRODUCT APPLICATIONS

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

### INGREDIENTS DECLARATION

Organic Unbleached Wheat Flour, Natural Enzymes (proprietary blend).


### USAGE LEVELS

1.0% - 3.0% 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)