



Organic G90-R

Product Description

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

When using **Organic G90-R**, you can save about 30% of the cost of your current monoglycerides. **Organic G90-R** is a completely Natural free flowing 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
Finer moist crumb structure
Improved dough stability/make-up
More relaxed and dryer dough for better machinability
Enhanced gluten development
Reduction of chemicals / clean label

PRODUCT APPLICATIONS

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

INGREDIENTS DECLARATION

Organic 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)