



Organic Spelt Dough Conditioner 0340

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 Spelt Dough Conditioner 0340** 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 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 Breads	

INGREDIENTS DECLARATION

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

USAGE LEVELS

1.0% - 2.0% based on net flour weight "bakers percent"

SENSORY CHARACTERISTICS

Color: Light Tan
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)