



Organic Tortilla Extend Ease 0508

Product Description

A comprehensive yet meticulously balanced blend of the highest performing natural enzymes currently available for tortilla applications. **Organic Tortilla Extend Ease 0508** is standardized to consistent activity with organic, unbleached flour for ease of use in a bakery environment.

When protein-rich flour is used in 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 malleable and homogeneous. It becomes possible to manufacture from any type of flour. In this case flours rich in protein can be used. **Organic Tortilla Extend Ease 0508** is designed to replace L-Cysteine and sodium sulfite, which is no longer permitted in many countries.

ADVANTAGES

Increased baking volume
Improved dough extensibility /make-up
More relaxed and dryer dough for better machinability
Enhanced gluten development
Reduction of chemicals / clean label

PRODUCT APPLICATIONS

Pita Breads
Tortillas
Snack Foods
Wraps
Crackers

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)