



Organic Tortilla Soft Shell 0408

Product Description

A comprehensive yet meticulously balanced blend of the highest performing natural enzymes currently available for tortilla applications. The unique enzymes activities not only hydrolyze bonds, they also enhance and build beneficial bonds. **Organic Tortilla Soft Shell 0408** is standardized to consistent activity with organic, unbleached flour for ease of use in a bakery environment.

In this case designed utilizing carefully selected starch splitting enzymes containing secondary activities which influence the structure of the dough, permitting prolonged fresh keeping or a longer shelf life. They modify starch and other constituents in a way that retrogradation is reduced.

ADVANTAGES

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

PRODUCT APPLICATIONS

Pita Breads
Tortillas
Snack Foods
Wraps
Crackers

INGREDIENTS DECLARATION

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


USAGE LEVELS

.25% - 1.0% 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)