

## TECHNICAL INFORMATION

### ezSOFT WRAPS

ezSOFT WRAPS adds softness while preventing sticking in the finished wheat WRAPS product. Adding ezSOFT WRAPS to your formula will extend shelf-life by improving rollability and preventing WRAP cracking. It also aids in machinability of the dough while allowing the removal of reducing agents such as L-cysteine, sodium metabisulfite, etc. ezSOFT WRAPS will allow ½ % - 1 % added absorption in your formula. It also gives increased volume to the finished product which may allow decreased scaling weight.

<b>Product Code:</b>	<b>EZF0037</b>
<b>Composition:</b>	Wheat flour, oil, inactive dry yeast, fungal amylase enzymes
<b>Recommended usage:</b>	1.75% based on flour
<b>General Requirements:</b>	The product shall be manufactured in accordance with current good manufacturing practices promulgated under the Federal Food, Drug and Cosmetic Act of 1938 as amended and applicable state statutes and regulations.
<b>Regulatory Status:</b>	All ingredients are approved for use in Canada and the USA at GMP (Good Manufacturing Practice) levels.
<b>Packaging:</b>	50 lbs. multiwall, kraft, poly-lined moisture proof bags
<b>Pallet Configuration:</b>	Stacked 5-50 lb. bags per layer with 10 layers high with a net weight of 2500 lbs. and an average gross weight of 2600 lbs. per pallet
<b>Stability:</b>	ezSOFT WRAPS™ maintains its activity for one year under normal storage conditions.