

## TECHNICAL INFORMATION

# ezPRETZEL

**ezPRETZEL** is a natural dough conditioner for pretzels and other low moisture bakery products. This enzyme system liberates the water in the flour permitting a 10% - 15% reduction in added water absorption. This enables a faster bake out which gives a 10% - 15% increased production capacity. If increased capacity is not needed, oven temperature must be reduced which reduces energy required for production resulting in lower costs.

Starch modification increases tensile strength while improving pretzel eating quality. Addition of **ezPRETZEL** results in up to 60% less breakage. The resultant pretzels have a more tender bite while minimizing “starch tooth pack”. Dough modification created by **ezPRETZEL** use will help equalize differences in flour quality, improve dough tolerance and reduce checking.

<b>Product Code:</b>	<b>EZF0042</b>
<b>Composition:</b>	Wheat flour and enzymes
<b>Recommended usage:</b>	As a starting point, use 0.5% - 1.0% based on flour for no - time straight doughs, and 0.25% 0.75% based on flour for fermented pretzels. Reduce formula water by 10% - 12%.
<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 U.S.A. at GMP (Good Manufacturing Practice) levels.
<b>Packaging:</b>	50 lbs/22.7 Kg multiwall, kraft, poly-lined moisture proof bags
<b>Pallet Configuration:</b>	Stacked 5-50 lb/22.7 Kg bags per layer with 10 layers high with a net weight of 2500 lbs./1135 Kg and an average gross weight of 2600 lbs./1180 Kg per pallet
<b>Stability:</b>	<b>ezPRETZEL</b> maintains its activity for one year under normal storage condition

The information contained in this bulletin is based on hard tests which are believed to be reliable. However, as actual conditions of use are beyond the control of **ezbake technologies** any recommendations or suggestions cannot be guaranteed and are offered solely for your evaluation and verification. 10/13