

## TECHNICAL INFORMATION

### ezCRACKER™

**ezCRACKER™** is a natural dough conditioner for crackers and other low moisture bakery products which 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.

The enzyme system in **ezCRACKER™** improves the eating quality of the finished cracker which is more tender even in reduced fat systems. It also reduces moisture absorption by the finished product extending shelf life and also preventing “dry mouth” created by the finished cracker pulling moisture from the mouth. **ezCRACKER™** modifies doughs helping to equalize differences in flour quality, improve dough tolerance and reduce checking.

<b>Product Code:</b>	<b>EZF0023</b>
<b>Composition:</b>	Wheat flour, enzymes, inactive dry yeast
<b>Recommended usage:</b>	0.05% - 0.5% based on flour as a natural dough conditioner. As a starting point, use 0.4% based on flour for no - time straight - doughs, 0.25% based on flour for intermediate straight - doughs and 0.15% based on flour for sponge and dough systems. Reduce formula water by 10% - 15%.
<b>Packaging:</b>	20 Kg multi-wall, kraft, poly-lined moisture proof bags
<b>Pallet Configuration:</b>	Stacked 5 - 20 Kg bags per layer with 10 layers high, shrink-wrapped with a net weight of 1000 Kg and an average gross weight of 1045 Kg per pallet
<b>Stability:</b>	<b>ezCRACKER™</b> maintains its activity for one year under normal storage conditions.