

TECHNICAL INFORMATION

ezPIZZA CONDITIONER™

ezPIZZA CONDITIONER™ is an all natural shelf life extender for fresh or frozen pizza and other similar products. It adds softness without stickiness. It also improves machinability of doughs and prevents cracking. ezPIZZA CONDITIONER™ increases volume of finished products which may allow decreased scaling weight. The enzyme system helps stabilize retained moisture to keep the product fresher longer.

Product Code:	EZF0044
Composition:	Unbleached - unbromated wheat flour, inactive dry yeast, fungal amylase enzymes
Recommended usage:	0.5% - 1% based on flour
General Requirements:	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.
Regulatory Status:	All ingredients are approved for use in Canada and the USA at GMP (Good Manufacturing Practice) levels.
Packaging:	20 Kg/44 lbs. multiwall, kraft, poly-lined moisture proof bags
Pallet Configuration:	Stacked 5-20 Kg/44 lb. bags per layer with 10 layers high, shrink-wrapped with a net weight of 1000 Kg/2200 lbs. and an average gross weight of 1045 Kg/2300 lbs. per pallet
Stability:	ezPIZZA CONDITIONER™ maintains its activity for one year under storage conditions

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.

01/12