

TECHNICAL INFORMATION

ezNf CONDITIONER

ezNf CONDITIONER is a natural dough conditioner and oxidizing agent for yeast raised breads, buns, sweet doughs and Danish pastries. This "label friendly" product allows elimination of potassium bromate. When an **all natural** bread is desired, the usage of *ezNf CONDITIONER* can be increased to eliminate SSL, Datem Esters, ADA and other chemical oxidizing agents. *ezNf CONDITIONER* enhances the flavor, color, and texture of baked goods naturally.

Product Code: EZNF22

Composition: Unbleached – unbromated enriched wheat flour, soy flour, inactive dry yeast, enzymes, soy lecithin, ascorbic acid

Recommended usage: As a bromate replacer

No Time Doughs – 2 oz./cwt flour or 0.125% based on flour

Sponge & Dough – 1 oz./cwt flour or 0.0625% based on total flour. Add to the sponge stage.

Example: If total formula flour (including gluten) is 800 lbs, use 8 oz. of *ezNf CONDITIONER* to the sponge stage.

Continuous Mix - 2 oz./cwt flour. or 0.125% based on total flour; Also add calcium iodate at 23 ppm based on flour and ADA at 20 ppm based on flour.

"All Natural" Dough - 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: 50 lbs/22.7 Kg multiwall, kraft, poly-lined moisture proof bags

Pallet Configuration: 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.

Stability: *ezNf CONDITIONER* maintains its activity for one year under normal storage conditions.