

TECHNICAL INFORMATION

ezCROUTON

ezCROUTON is a natural dough conditioner for croutons, bagel chips, crisp breads and toasts. This enzyme system liberates the water in the flour permitting a 10% - 15% reduction in added water absorption. This enables a faster bake out resulting in 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 alteration improves the eating quality of the final product. Dough modification created by *ezCROUTON* use will help equalize differences in flour quality, improve dough tolerance and create the desired baked product.

Product Code: EZF0054

Composition: Wheat flour, enzymes, inactive dry yeast

Recommended usage: 0.5% - 0.75% based on flour as a natural dough conditioner. As a starting point, use 0.5% based on flour. Reduce formula water by 10% - 15%.

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 U.S.A. at GMP (Good Manufacturing Practice) levels.

Packaging: 50 lbs./22.73 Kg multiwall, kraft, poly-lined moisture proof bags

Pallet Configuration: 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

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