

TECHNICAL INFORMATION

ezBAGEL CONDITIONER

ezBAGEL CONDITIONER is a natural shelf life extender for fresh or frozen bagels and other similar products. It also aids in machinability of the dough. ezBAGEL 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:	EZF0045
Composition:	Wheat flour, lecithin, soy flour, inactive dry yeast, enzymes, ascorbic acid
Recommended usage:	1.0 - 1.5 % 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 lbs/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:	ezBAGEL CONDITIONER maintains its activity for one year under normal 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.

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