

## TECHNICAL INFORMATION

# ezDONUT CONDITIONER II

ezDONUT CONDITIONER II is an all natural donut conditioner for shelf life extension and fat reduction. This "label friendly" product enables up to 3% fat absorption reduction in cake donuts, yeast raised donuts and Honey Buns. ezDONUT CONDITIONER II extends the shelf-life several days naturally.

<b>Product Code:</b>	<b>EZF0036</b>
<b>Composition:</b>	Wheat flour, lecithin, soy flour, enzymes
<b>Recommended usage:</b>	1% - 2% based on total weight as a cake donut or yeast raised donut conditioner. As a starting point, use 1.75% based on total weight. If using hydrated monoglyceride, remove at least 0.5%
<b>General Requirements:</b>	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.
<b>Regulatory Status:</b>	All ingredients are approved for use in Canada and the U.S.A. at GMP (Good Manufacturing Practice) levels.
<b>Packaging:</b>	50 lbs. / 22.7 Kg multiwall, kraft, poly-lined moisture proof bags
<b>Pallet Configuration:</b>	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
<b>Stability:</b>	ezDONUT CONDITIONER II maintains its activity for one year under normal storage conditions.