



TECHNICAL INFORMATION

LM COOKIE CONDITIONER

LM COOKIE CONDITIONER is a natural dough conditioner for rotary biscuits such as Oreos®, sugar wafers and other low moisture cookies. This enzyme system liberates the water in the flour permitting a 10% - 15% reduction in added water absorption. This enables a faster bake out which gives 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 modification improves the eating quality of the final product. Dough modification created by **LM COOKIE CONDITIONER** use will help equalize differences in flour quality, improve dough tolerance and reduce checking.

Product Code:	EZF0043
Composition:	Wheat flour, enzymes
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:	LM COOKIE 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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