

TECHNICAL INFORMATION

ezPASTA™

ezPASTA™ is a natural conditioner for pastas and other low moisture noodles & macaronis. This enzyme system liberates the water in the flour permitting a 10% - 15% reduction in added water absorption. This enables a faster dry out which gives a 10% - 15% increased production capacity. If increased capacity is not needed, drying temperature must be reduced which reduces energy required for production resulting in lower costs.

Dough modification created by ezPASTA™ use will help equalize differences in flour quality and improve dough tolerance. Starch modification increases tensile strength while improving pasta eating quality.

Product Code:	EZF0041
Composition:	Wheat flour, enzymes, oil, inactive dry yeast
Recommended usage:	Use between 0.75% to 1.0% based on flour. Reduce formula water by 10% - 12%.
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:	20 Kg/44 lbs. multiple, kraft, poly-lined moisture proof bags
Pallet Configuration:	Stacked 5-20 Kg/44 lb. bags per layer with 10 layers high, shrink-wrapped with a net weight of 1000 Kg/2200 lbs. and an average gross weight of 1045 Kg/2300 lbs. per pallet
Stability:	ezPASTA™ 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. 01/12