

TECHNICAL INFORMATION

eZSOUR CONCENTRATE

eZSOUR CONCENTRATE delivers natural slow fermentation flavor to no-time and short process doughs. **eZSOUR CONCENTRATE** gives yeast breads excellent flavor, better machinability, superior crust color, better crumb elasticity and improved slicing stability.

Product Code: EZSR30

Composition: Natural & naturally fermented rye flour, wheat flour, full fat soy flour, inactive dry yeast, amylase enzymes, soy lecithin, ascorbic acid

Analysis: pH value 3.3 ± 0.3
T.T.A. 160 - 175

Recommended usage: **0.5% based on flour** for white & pan breads, hot dog & hamburger buns

Up to 1.5% - 3% based on flour for hearth breads & rolls, rye breads & bagels

0.5% based on flour will give natural fermentation flavor to short process sweet doughs, Danish pastry and croissants

0.5% - 1% based on flour for saltines and other similar type crackers

1% - 1.5% based on flour for hard or soft pretzels

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 lb/22.7 Kg bags per layer with 10 layers high with a net weight of 2500lb/1135 Kg and an average gross weight of 2600 lbs/1180 Kg per pallet

Stability: **eZSOUR CONCENTRATE** maintains its activity for one year under ambient controlled 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 llc** any recommendations or suggestions cannot be guaranteed and are offered solely for your evaluation and verification. 02/12