

TECHNICAL INFORMATION

ezLOW FAT/NO FAT TORTILLA CONDITIONER™

ezLOW FAT / NO FAT TORTILLA CONDITIONER™ is an all natural tortilla dough conditioner for shelf life extension, fat reduction or total fat replacement. ezLOW FAT / NO FAT TORTILLA CONDITIONER™ enhances the flavor, color, and texture of no fat and low fat tortillas naturally.

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| Product Code: | EZF0032 |
| Composition: | Wheat flour, lecithin, soy flour, inactive dry yeast, malted wheat flour, enzymes, ascorbic acid |
| Recommended usage: | 1.5% - 3% based on flour as a tortilla dough conditioner. As starting point, use 1.75% based on flour. Remove the amount of fat desired. |
| 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: | 44 lbs./20 Kg multiwall, kraft, poly-lined moisture proof bags |
| Pallet Configuration: | Stacked 5-44 lb/20 Kg bags per layer with 10 layers high with a net weight of 2200 lbs./1000 Kg and an average gross weight of 2300 lbs./1045 Kg per pallet |
| Stability: | ezLOW FAT / NO FAT TORTILLA 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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