

## TECHNICAL INFORMATION

**ezENGLISH MUFFIN BLEND**

**ezENGLISH MUFFIN BLEND** helps produce the characteristic open textured English muffins when a range of 4.6 - 4.9 pH and 6.2 - 7.7 TTA is achieved using a balance of **ezENGLISH MUFFIN BLEND** and other formula ingredients. It also aids machinability of the dough, improves shelf-life and boosts volume.

<b>Product Code:</b>	<b>EZF0029</b>
<b>Composition:</b>	Wheat flour, fumaric acid, diacetyl tartaric acid esters of mono- & diglycerides, oil, enzymes
<b>Recommended usage:</b>	1.0 % based on flour
<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 USA. at GMP (Good Manufacturing Practice) levels.
<b>Packaging:</b>	50 lbs. multiwall, kraft, poly-lined moisture proof bags
<b>Pallet Configuration:</b>	Stacked 5-50 lb. bags per layer with 10 layers high with a net weight of 2500 lbs. and an average gross weight of 2600 lbs. per pallet
<b>Stability:</b>	<b>ezENGLISH MUFFIN BLEND</b> <sup>™</sup> maintains its activity for one year under normal storage conditions