

TECHNICAL INFORMATION

ezSOFT™

ezSOFT™ softener is a natural shelf life extender for breads, rolls, pastries, bagels, soft pretzels and other yeast based products.

Product Code:	EZF0038
Composition:	Untreated flour, inactive dry yeast, fungal amylase enzymes
Recommended usage:	0.5% - 1% based on flour
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 2500 lbs/1135 Kg and an average gross weight of 2600 lbs/1180 Kg per pallet
Stability:	ezSOFT™ maintains its activity for one year under normal storage condition