

TECHNICAL INFORMATION

ezDM CONDITIONER

ezDM CONDITIONER is a dough conditioner and oxidizing agent for yeast raised breads, buns, sweet doughs and Danish pastries. **ezDM CONDITIONER** enhances the flavor, color, and texture of baked goods. Adds tolerance in frozen doughs.

Code:	EZDM31
Composition:	Unbleached Wheat flour, diacetyl tartaric acid esters of mono- & diglycerides (Datem), fill fat soy flour, silicon dioxide, soybean oil, inactive dry yeast, amylase enzymes, soy lecithin, ascorbic acid
Recommended usage:	0.5% - 1% based on flour as a dough conditioner. As a starting point, use 0.5% based on flour. Remove all other conditioners such as SSL, mono-glycerides and datem esters.
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 cubes in poly-lined moisture proof boxes
Pallet Configuration:	36 - 50 lb. / 22.7 Kg boxes per pallet stacked 9 per row, 4 rows high with a net weight of 1800 lbs / 818 Kg and an average gross weight of 1900 lbs / 864 Kg per pallet
Stability:	ezDM 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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