

## TECHNICAL INFORMATION

# ezSOFT TORTILLA CONDITIONER

**ezSOFT TORTILLA CONDITIONER** adds softness while preventing sticking in the finished product. Adding **ezSOFT TORTILLA CONDITIONER** to your formula will extend shelf-life by improving rollability and preventing tortilla cracking. It also aids in machinability of the dough while allowing the removal of reducing agents such as L-cysteine, sodium metabisulfite, etc. **ezSOFT TORTILLA CONDITIONER** will allow ½ % - 1 % added absorption in your formula. It also gives increased volume to the finished product which may allow decreased scaling weight.

<b>Product Code:</b>	<b>EZF0028</b>
<b>Composition:</b>	Wheat flour, inactive dry yeast, fungal amylase enzymes
<b>Recommended usage:</b>	Optimum: 1.75 % based on flour Minimum: 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>ezSOFT TORTILLA CONDITIONER</b> ™ 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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