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SPECIAL BETA DOUGH

No Time Dough Conditioner (OU Parve)
Product Code "Pan-SBD"

SPECIAL BETA DOUGH is a blend of conditioners, reducing agents, oxidizing agents and enzymes, which eliminate the need for fermentation time, yet provide good flavor in the production of high quality breads and rolls. SPECIAL BETA DOUGH is bromated and kosher parve. The recommended usage of 1.0% based on flour weight produces a smooth, dry, and pliable dough that will machine well, stretch easily without getting bucky as the dough ages. SPECIAL BETA DOUGH will provide excellent dough strength, a strong hinge for sub rolls and good shelf life for all bread products.

Ingredients

Corn Flour, Calcium Sulfate, Monocalcium Phosphate, Ammonium Sulfate, Potassium Bromate, L-Cysteine, Ascorbic Acid, Azodicarbonamide (ADA) and Enzymes.

Applications

Esepecially for long sub rolls, hearth breads, Kaiser rolls, but is also used in pan baked breads and rolls. Recommended usage is 1.0% based on flour weight.

Packaging

50 lb. Polylined bags.

Storage

Store in a dry cool area. Shelf life – one year.

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