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HK 908

No Time Dough Conditioner

HK 908 is an **economical**, but **powerful** no time dough conditioner. HK 908 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 and stretch easily. HK 908 is designed to perform well with longer floor times. **The dough will not get bucky!!** HK 908 has low levels of oxidation, no DATEM or SSL, but HK 908 has all the strength you will need.

Ingredients

Corn flour, calcium sulfate, potassium bromate, l-cysteine, ascorbic acid, azodicarbonamide (ADA) and enzymes.

Applications

HK 908 is well suited for Kaiser rolls, long rolls and French breads.

Usage

Recommended usage is $\frac{3}{4}$ % to 1.0% based on flour weight.

Packaging

50 lb. Polylined bags.

Storage

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