

## **HK 750**

OU Parve

### **High Performance No Time Dough Conditioner**

HK 750 is an **economical**, but **powerful** no time dough conditioner. The latest in enzyme technology is used providing water absorption, strength, tolerance, and oven spring exceeding that of the most popular competing conditioners. At the same time, a careful balance of oxidants are used resulting in dough that stretches easily, runs well and produces consistent products even through long production runs. HK 750 is concentrated for effective use at ½% based on flour, allowing for maximum cost effectiveness.

#### **Ingredients**

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

#### **Applications**

HK 750 is well suited for Kaiser rolls, long rolls and French breads.

#### **Usage**

Recommended usage is **8 ounces per 100 lbs of flour**.

#### **Benefits**

- Excellent dough strength, tolerance, and oven spring.
- Dramatic improvements in finished product uniformity
- Doughs that are easier to run and more tolerant to time and temperature changes.
- Product with good shelf life and desirable crust characteristics.
- Cleaner ingredient labels.
- Significant cost savings.

#### **Packaging**

50 lb. Polylined bags.