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## **“Natural Fresh-ESL” Concentrate**

Extended shelf life especially for hearth and artisan breads

(OUParve)

### **Ingredients**

Flour, guar gum, calcium sulfate, enzymes and ascorbic acid.

### **Application**

Natural Fresh ESL Concentrate is an economical preparation for extending shelf life for up to fifteen days after baking. It is designed for breads where both crust and crumb characteristics are critical. Using Natural Fresh ESL Concentrate will allow bakers to achieve the same crumb properties (softness, resiliency) in a cost efficient way without the necessity of declaring monoglycerides or other surfactants on the label. There is no worry about proper hydration or storage. Processing adjustments are minimal.

To maximize efficiency this blend is highly concentrated, most of the components of Natural Fresh ESL Concentrate are functional.

### **Usage**

Use 2-4 ounces per hundred pounds of flour. The optimum dosage should be determined by baking tests. There is no need to adjust water.

### **Packaging**

50 lb. Polylined bags.

### **Storage**

Store in a dry cool area. Shelf life – up to 12 months.

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