

Natural Fresh Concentrate

Enzyme Preparation Designed to Replace Monoglycerides (E471)

(OU-Parve)

Ingredients

Wheat flour, calcium sulfate, ascorbic acid and enzymes.

Application

Natural Fresh Concentrate is a natural dry powdered enzyme preparation that enables bakers to economically replace distilled monoglycerides (E471) in yeast raised products. Using Natural Fresh Concentrate will allow bakers to achieve the same crumb properties (softness, resiliency, and anti staling) without the necessity of declaring monoglycerides on the label. Natural Fresh Concentrate works in harmony with extended shelf life (ESL) enzyme systems. There is no worry about internal baking temperatures. Processing adjustments are minimal, and pricing is competitive with conventional distilled monoglycerides.

Usage

Each **one ounce** of the Natural Fresh Concentrate is designed to replace **four ounces** of a conventional hydrated monoglyceride. As little as 2 ounces of Natural Fresh Concentrate replaces 6 oz of a typical powdered, distilled monoglyceride.

Use 1-4 ounces per hundred pounds of flour. (60-250 grams per 100 kg flour). The optimum dosage should be determined by baking tests.

Packaging

50 lb. Polylined bags.

Storage

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