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Natural Fresh Concentrate

Enzyme Preparation Designed to Replace Monoglycerides (E471)

(OU-Parve)

Ingredients

Wheat flour, calcium sulfate, enzymes and ascorbic acid.

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 proper hydration or storage. Processing adjustments are minimal.

Each **one ounce** of the Natural Fresh Concentrate is designed to replace **four ounces** of a conventional double strength hydrated monoglyceride.

Usage

Use 1-4 ounces per hundred pounds of 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.

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