

Natural Fresh Plus

Enzyme preparation for enhanced shelf life and dough strength

(OU-Parve)

Ingredients

Calcium sulfate, wheat flour and enzymes.

Description

Natural Fresh Plus is a natural dry powdered enzyme preparation that replaces distilled monoglycerides (E471) in bread and roll products. Using Natural Fresh Plus will allow bakers to achieve desirable crumb properties (softness, resiliency, and anti staling) and will provide good dough strength and oven spring. For hearth products Natural Fresh Plus will provide a moister crust with better hinging characteristics. Handling is easy and processing adjustments are minimal.

Application & Usage

Three ounces of Natural Fresh Plus will outperform **sixteen ounces** of a typical single strength hydrated monoglyceride for both anti-staling and dough conditioning.

Two ounces will replace **five ounces** of a powdered distilled monoglyceride (after hydration).

Use 1-5 ounces per hundred pounds of flour. (60-300 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.