

Quick Sponge NT2

All purpose No Time Dough Conditioner (K-Dairy)

Quick Sponge is an economical whey based dough conditioner blend. It is designed to provide excellent flavor, crust characteristics and good keeping quality in breads and rolls. Quick Sponge is bromated and kosher dairy. Quick Sponge is concentrated and the recommended usage is 1 – 1.5% based on flour weight. It will produce a smooth, dry, and pliable dough that will machine well, stretch easily, yet will provide excellent dough strength and oven spring.

Ingredients

Whey, Corn Flour, Monocalcium Phosphate, L-Cysteine, Potassium Bromate and Enzymes.

Applications

Pan breads, hearth breads, sub rolls, Kaiser rolls, Italian and French breads.
Recommended usage is 1 – 1.5% (about ½ the level of Reddi Sponge) based on flour weight

Packaging

50 lb. Polylined bags.

Storage

Store in a dry cool area. Shelf life – one year.

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