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SR 200
Concentrated Enzyme Preparation to Replace SSL
(OU-Parve)

Ingredients

Wheat flour and enzymes.

Application

SR 200 is a natural dry powdered enzyme preparation that enables bakers to economically replace Sodium Stearoyl Lactylate (E481) in yeast raised products. Using SR 200 will allow bakers to achieve the same dough conditioning and crumb properties without the necessity of declaring SSL on the label. Processing adjustments are minimal.

Each one ounce of the SR 200 will replace four ounces of SSL.

Usage

Use 0.5- 2.0 ounces per hundred pounds of flour. (60-250 grams per 100 kg flour). The optimum dosage should be determined by baking tests. No adjustments in formulation or processing are necessary.

Benefits

- Replacing emulsifiers will provide significant cost savings and a clean ingredient label.
- A moister and smoother crust
- Good dough stability, improved loaf volume and a fine white crumb
- There is no change in absorption, mix time or fermentation rate
- Slower dough gassing during make up than competitor's enzyme preparations since no oxidative enzymes are used
- Staling rate matches that of SSL

Packaging

50 lb. Polylined bags.

Storage

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