

“ULTIMATE-ESL” Concentrate

Extended shelf life for all breads and yeast raised products
OU Parve

Ingredients

Flour, guar gum, enzymes and ascorbic acid.

Application

ULTIMATE “ESL” Concentrate is a preparation for extending shelf life for up to twenty-one days after baking. It is designed for breads where both crust and crumb characteristics are critical. Using ULTIMATE “ESL” Concentrate will allow bakers to achieve the same crumb properties (softness, resiliency) in a cost efficient way without the necessity of declaring monoglycerides or other surfactants on the label. There is also an ESL enzyme component for longer term shelf life. There is no need to worry about proper hydration or storage. Processing adjustments are minimal.

To maximize efficiency this blend is highly concentrated, most of the components of ULTIMATE “ESL” Concentrate are functional.

Usage

Use 1-3 ounces per hundred pounds of flour. The optimum dosage should be determined by baking tests. There is no need to adjust water.

Packaging

50 lb. Polylined bags.

Storage

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

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