

## **“ULTIMATE ESL-2”**

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

### **Ingredients**

Flour, guar gum, enzymes and ascorbic acid.

### **Application**

ULTIMATE ESL-2 is a preparation for extending shelf life for up to twenty-one days after baking. ULTIMATE ESL-2 will improve crumb properties, dough strength and loaf volume. In addition there is a maltogenic enzyme component for long 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. Several ounces of Ultimate ESL2 will match the performance of several pounds of other ESL blends on the market. Virtually all of the components of ULTIMATE ESL-2 are functional.

### **Usage**

Use 0.5–2.5 ounces (15-70 grams) 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.