

V-20 CONDITIONER
HIGH PERFORMANCE DOUGH IMPROVER
(OU-Parve)

V-20 is a balanced blend of components that will provide superior dough strength without Potassium Bromate, and minimal amounts of ascorbic acid and ADA. This conditioner will act slowly for consistent stretch even as the dough ages. V-20 uses the latest advances in enzyme and emulsifier technology allowing for good strength and oven spring in spite of the decreased oxidation. The recommended use is 1.0 – 2.0 % based on flour weight.

Ingredients

Wheat flour, DATEM, enzymes, l-cysteine, azodicarbonamide (ADA), ascorbic acid, and canola oil.

Applications

Any yeast raised bread or roll products. Recommended usage is 1.0 – 2.0 % based on flour weight.

Benefits

- Improved dough tolerance and strength.
- Easy conversion with similar absorption and mix time.
- Slow rate of dough gassing and tightening allowing for easier and more consistent handling and processing.
- A moister and smoother crust

Packaging

50 lb. Polylined bags.

Storage

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