

ALL NATURAL CONDITIONER

Chemical free no time dough conditioner (OU-Parve)

“ALL NATURAL CONDITIONER” is a blend of ascorbic acid and powerful conditioning enzymes that will provide a pliable, dry, and stable dough with excellent strength and oven spring. The recommended usage is 1.0% based on flour weight. This conditioner will allow for a perfectly clean ingredient label.

Ingredients

Corn flour, ascorbic acid, and enzymes.

Applications

Recommended usage is 16 ounces per hundred lbs flour. Up to 20 ounces may be used if needed for more dough strength.

Usage

Compared to most conventional no time dough conditioners water usage and bake time are close to the same. Overall dough strength and oven spring are also close to the same. Up to 20 ounces may be used if more dough strength and product volume are needed.

Packaging

50 lb. Polylined bags.

Storage

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