



## **BROFREE 100**

### **Bromate Replacing Oxidation System (K-Parve)**

Brofree 100 is an enzyme oxidation system designed to completely Potassium Bromate. It is a flour-based blend of oxidants and enzymes designed for improved dough strength and finished loaf volume. Brofree 100 is certified kosher parve.

#### **Ingredients**

Wheat Flour, Ascorbic Acid, Azodicarbonamide (ADA), Calcium Peroxide, Enzymes.

#### **Applications**

Brofree 100 is designed to provide an oxidation system to aid in the production of bread and rolls. The results will be excellent dough machinability and high baking volume.

In a sponge and dough or liquid ferment system, we recommend the addition of Brofree 100 to the dough side.

The usual level of usage based on flour weight is 1 ounce per 100 lbs flour. At this level Brofree 100 is designed to replace 30 ppm Potassium Bromate..

#### **Packaging**

50 lb. Polylined bags.

#### **Storage**

Store in a dry cool area. Shelf life – up to 9 months.

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