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Product Specification and Usage

BROFREE CONCENTRATE

Bromate Replacing Oxidation System (K-Parve)

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

Ingredients

Wheat Flour, Ascorbic Acid, Azodicarbonamide (ADA), Enzymes and Soybean Oil to prevent dust.

Applications

Brofree Concentrate 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 Concentrate to the dough side, although it has worked successfully in sponges.

At 1 ounce per 100 lbs flour Brofree Concentrate is designed to replace 60 ppm Potassium Bromate.

Allergens

Wheat flour, gluten.

Packaging

50 lb. Polylined bags.

Storage

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

The seller makes no warranty, expressed or implied, concerning the accuracy of any results to be obtained from the use of any information and no warranty expressed or implied concerning the use of products other than indicated above. The buyer assumes all risks of use and/or handling. No statement is intended or should be construed as a recommendation to infringe any patent.