

L-CYSTEINE CONCENTRATE

ITEM 113277

DESCRIPTION:

A concentrated dough conditioner which provides uniform levels of l-cysteine.

ADVANTAGES:

- Provides rapid development of the dough during mixing.
- Produces a dough that exhibits excellent flowability and extensibility.
- Contributes correct portion of l-cysteine in a free-flowing powder for ease of scaling.

USAGE:

Recommended usage of L-CYSTEINE CONCENTRATE is 1 ounce to 3 ounces per 100 pounds of flour. Maximum usage is 3 ounces or 0.1875% based on flour to provide 90 parts per million l-cysteine. **DO NOT EXCEED THIS USE LEVEL.**

INGREDIENT LEGEND:

Wheat flour and l-cysteine hydrochloride.

OXIDIZERS

CONDITIONERS

MIX REDUCERS

STORAGE:

Store in a cool, dry location. Keep containers well-closed when not in use. Shelf life is 12 months from manufacturing date.

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PACKAGING:

50 pound multiwalled paper bag with polyethylene moisture barrier.

INFORMATION, ORDERS AND SAMPLES:

For additional information, technical assistance, to place an order or request a sample, please contact

Caravan Ingredients,
7905 Quivira Road, Lenexa, KS 66215
Phone: 800-669-4092.

2-5-07