

TECHNICAL DATA SHEET

Updated On: 8/10/2011 K

Page 1 of 1

Bagel Conditioner

Description

Bagel Conditioner is a blend of specialty ingredients formulated to improve the quality of bagels.

Usage

Recommended to use 8 oz (0.5%) per 100 lb flour. Do not exceed 1% per 100 pounds of flour.

Ingredients

Degermed Corn Flour, Ammonium Sulfate and 2% or Less of Each of the Following: L-Cysteine Hydrochloride, Enzymes (Wheat).

Package

Packed in 50 lb Bag.

Storage

Product from unopened containers that have been stored under recommended conditions (55-85°F / 13-29°C) may be used for up to 12 months.

Product Characteristics

Form: Free flowing powder

Color: Off-white

Product Specifications Min Max
Ammonium Sulfate % 9.80 10.20

Kosher

This product is certified kosher by the Orthodox Union.

This information is not to be taken as a warranty or representation for which we assume legal responsibility nor as permission or recommendation to practice any patented invention without a license. It is offered solely for your consideration, investigation, and verification.

