

Bagel Conditioner

129437

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.