



SPECIALTY INGREDIENTS

TECHNICAL DATA

OXIDIZERS

CONDITIONERS

MIX REDUCERS

ADM ARKADY
100 Paniplus Roadway
Olathe, Kansas 66061
Phone : 866-545-8200
Technical: 800-255-6637

PANAID®

ITEM 113240

DESCRIPTION:

PANAID is a unique dough additive which substantially reduces dough mixing requirements, improves dough handling and bread characteristics. PANAID'S functionality is provided by a special combination of chemical components. It may be used in bread, buns, sweet goods or most other dough systems in which reduced mix time and improved dough handling are desired.

(U.S. Patent # 4,239,783)

ADVANTAGES:

- The active ingredients in PANAID accelerate gluten development and thereby allow a fully developed dough to be produced in a much shorter period of time. A mix time reduction of 15% to 20% can be expected.
- PANAID produces a drier, more extensible dough. It improves pliability for easier machining on high speed, automated equipment.
- PANAID improves slicing with less "snow" and gumminess at the slicer.

USAGE:

The recommended use level for PANAID is 4 ounces to 8 ounces (0.25% to 0.50%) per 100 pounds of flour. Introduce PANAID with other dry ingredients at the dough stage. No changes are necessary in fermentation time or temperature. Reduce mixing time by about 20%.

INGREDIENT LEGEND:

Soy flour, calcium sulfate and sorbic acid.

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STORAGE:

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

PACKAGING:

45 pound multiwalled paper bag with special poly/foil barrier.

TYPICAL ANALYSIS:

Sorbic Acid	1%
Granulation	98% thru USBS #20

INFORMATION, ORDERS AND SAMPLES:

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

The ADM Arkady Company,
100 Paniplus Roadway, Olathe, KS 66061.
Phone: 866-545-8200.

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