

CT 1 No ADA

137422

Description

CT 1 No ADA is an accelerated dough improver that eliminates fermentation time in yeast raised baked products in conventional equipment.

Usage

Recommended at 1% based on flour.

Ingredients

Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Diacetyl Tartaric Acid Esters Of Mono-Diglycerides (DATEM), Salt, Calcium Sulfate, Soybean Oil, Potassium Bromate and 2% or Less of Each of the Following: Ascorbic Acid (Vitamin C), L-Cysteine Hydrochloride, Enzymes (Contains Wheat).

Storage

Product from unopened containers that has been stored under recommended conditions 55-85°F (13-29°C) may be used for up to 9 months.

Packaging Details

Package: CARTON, LxWxH: 13x12x18, Vol: 1.62 Ft³
Weight: Net Wt. 50 LB, Gross Wt. 52 LB
Pallet: 24 Pkgs, Ti x Hi: 12 x 2
UPC: 606980011724

Product Characteristics

Form: Free flowing powder
Color: Off-white

Product Specifications

		Min	Max
Redox	mls	6.50	8.50
Salt	%	10.50	13.00
Sieve (20 Mesh Over)	%		1.00

Kosher

This product is certified Kosher Pareve by the Orthodox Union.