

# ezbake technologies

P. O. BOX 270527  
Flower Mound, TX 75027-0527 USA  
email: [info@ezbake.net](mailto:info@ezbake.net)  
www.ezbake.net

PHONE: 817-430-1621  
Fax: 817-430-1780  
website:

## TECHNICAL INFORMATION

### **ezPANE CONCENTRATE**

**ezPANE CONCENTRATE** gives Hearth style breads and rolls excellent flavor, improved machinability, superior crust color, better crumb elasticity and lengthened shelf stability. **ezPANE CONCENTRATE** greatly improves the tolerance for frozen dough products. It can be used in fresh and frozen Hearth breads, rolls, buns, Hoagies and many other varieties. It can also be used in sweet doughs and Danish pastries.

**Product Code:** EZMX10

**Composition:** Salt, hydrogenated vegetable shortening (contains cottonseed and soybean oils), dextrose, soybean oil, diacetyl tartaric acid esters of mono- & diglycerides (Datem), full fat soy flour, granulated sugar, unbleached wheat flour, mono & di – glycerides, inactive dry yeast, amylase enzymes, soy lecithin, ascorbic acid

**Recommended usage:** 0.5% - 1% based on flour as a dough conditioner. As a starting point, use 0.5% based on flour. Remove all other conditioners such as SSL, mono-glycerides and datem esters.

**General Requirements:** The product shall be manufactured in accordance with current good manufacturing practices promulgated under the Federal Food, Drug and Cosmetic Act of 1938 as amended and applicable state statutes and regulations.

**Regulatory Status:** All ingredients are approved for use in Canada and the USA at GMP (Good Manufacturing Practice) levels.

**Packaging:** 50 lbs/22.7 Kg cubes in poly-lined moisture proof boxes

**Pallet Configuration:** 48 - 50 lb./22.7 Kg boxes per pallet stacked 12 per row, 4 rows high with a net weight of 2400 lbs/1091 Kg and an average gross weight of 2500 lbs/1136 Kg per pallet

**Stability:** **ezPANE CONCENTRATE** maintains its activity for one year under normal storage conditions.