



LOW-FAT WHEAT FLOUR TORTILLAS

INGREDIENTS	Baker's %
Flour	100.0
Water	51.5
Salt	1.5
Fumaric Acid	0.3
Sodium Bicarbonate	0.6
Sodium Aluminum Phosphate	0.58
Potassium Sorbate	0.4
Sodium Propionate	0.5
Shortening	1.6
PZ-44 [®] , dough conditioner	1.25

PROCEDURE

1. Mix dry ingredients on No. 1 speed in a Hobart mixer.
2. Add shortening and mix for 8 minutes on No. 1 speed.
3. Add water and mix on No. 2 speed until gluten development.
4. Rest dough for 5 minutes.
5. Divide and round.
6. Proof for 15 minutes at 84°F and 80% RH.
7. Press or sheet and bake.

BENEFITS

PZ-44 eliminates the need for fermentation through the gluten development action of L-cysteine hydrochloride. It also improves machinability and contributes milk solids for enhanced flavor and color.