



REDDI-HEARTH – Dough Conditioner Code 031

PRODUCT DESCRIPTION

Reddi-Hearth is a proprietary blend for yeast raised bakery products.

FUNCTIONALITY

Reddi-Hearth is a proven short-time dough conditioner which provides better dough strength and stability during retarding and proofing. Reddi-Hearth is a dairy-based dough conditioner which simplifies baking by reducing the fermentation time or sponge steps. Biochemical reactions of L-cysteine hydrochloride and flour proteins result in shorter mixing times and increased dough extensibility. Finished product texture, crumb structure, appearance, volume and shelf life are also enhanced. It can replace other dairy solids and add richness to doughs. Reddi-Hearth will reduce manpower, production time and clean up.

TYPICAL APPLICATIONS

Reddi-Hearth is well designed for variety breads, hearth breads and Italian and French breads. Use in variety and hearth breads at approximately 2.5% of the flour weight to give complete dough development in a single mixing step.

STORAGE CONDITIONS

Dry/ambient conditions are recommended. Store less than 75% relative humidity. Do not store under refrigeration.

RE-EVALUATION DATE

Twelve months from date of manufacture.

TECHNICAL DATA

Ingredient Listing: Whey (milk), Corn Flour, Diacetyl Tartaric Acid Ester of Mono-diglycerides, Monocalcium Phosphate, Ascorbic Acid, L-cysteine Hydrochloride, Azodicarbonamide, Soybean Oil (Hydrogenated)

Physical Analysis	Typical
Protein (Nx6.38)%	8.3
Total Carbohydrate %	59.0
Fat %	17.5
Minerals %	7.5
Moisture %	4.5

Microbiological Standards

Std Plate Count cfu/g	1000
Coliform Count cfu/g	<10
E. coli	Negative
Salmonella	Negative

Food Energy

K Cal/100g	428
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Physical Characteristics

Appearance	Free from lumps that do not break up under slight pressure
Flavor	Free from any foreign flavors and odors
Extraneous matter	Free from extraneous matter

Allergen Classification

Dairy product – contains whey proteins and lactose.