



## REDDI-SPONGE<sup>®</sup> C – Dough Conditioner

### Code 442

#### PRODUCT DESCRIPTION

Reddi-Sponge<sup>®</sup> C is a proprietary blend of sweet whey, corn flour, monocalcium phosphate, ascorbic acid and L-cysteine hydrochloride (a crystalline amino acid). Reddi-Sponge C contains no added bromate.

#### FUNCTIONALITY

Reddi-Sponge C is a dairy-based, bromate-free 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. Reddi-Sponge C can replace other dairy solids and add richness to doughs. A proven short-time conditioner, Reddi-Sponge C reduces manpower, production time and clean up.

#### TYPICAL APPLICATIONS

Reddi-Sponge C is well designed for white and variety breads, English muffins, Italian and French breads, hearth breads, bagels, donuts, soft and sweet rolls, and frozen dough products. Use at approximately 3% by weight of flour in yeast-raised baked goods 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, Monocalcium Phosphate, L-cysteine Hydrochloride, Ascorbic Acid

Physical Analysis	Typical	Specification
Protein (Nx6.38)%	9.5	
Lactose %	51.0	
Fat %	1.4	
Minerals %	8.1	
Moisture %	5.6	5.8 (max)
Total Carbohydrate %	74.9	

#### Microbiological Standards

Std Plate Count cfu/g	1,000	50,000 (max)
Coliform Count cfu/g	<10	90 (max)
E. coli	Negative	Negative
Salmonella	Negative	Negative

#### Food Energy

K Cal/100g	350
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#### Mineral Analysis

Calcium mg/100g	1,100
Iron mg/100g	Nil
Magnesium mg/100g	95
Phosphorus mg/100g	1,200
Potassium mg/100g	1,700
Sodium mg/100g	500

#### Vitamin Analysis

Vitamin A IU/100g	51
Vitamin C mg/100g	250
Thiamine mg/100g	0.7
Riboflavin mg/100g	1.6
Niacin mg/100g	3.6

#### 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.