



REDDI-SPONGE® P – Dough Conditioner
Code 444

PRODUCT DESCRIPTION

Reddi-Sponge® P is a Kosher and Pareve dough conditioner consisting of a proprietary blend of corn flour, potassium bromate and L-cysteine hydrochloride (a crystalline amino acid).

FUNCTIONALITY

Reddi-Sponge P 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 and volume are also enhanced. A proven short-time conditioner, Reddi-Sponge P reduces manpower, production time and clean up.

TYPICAL APPLICATIONS

Reddi-Sponge P is well designed for bagels, white and variety breads, English muffins, Italian, French, and Hispanic breads, donuts, soft and sweet rolls, and frozen dough products. Use at approximately 2% to 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: Corn Flour, L-cysteine Hydrochloride, Potassium Bromate

Physical Analysis	Typical	Specification
Protein (Nx6.25)%	8.6	8.0 (min)
Fat %	0.9	1.0 (max)
Moisture %		10.0 (max)
Color	Yellow	Yellow

Microbiological Standards

Std Plate Count cfu/g	<3,000	50,000 (max)
Coliform Count cfu/g	<10	90 (max)
E. coli	Negative	Negative
Salmonella	Negative	Negative

Food Energy

K Cal/100g	380
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Mineral Analysis

Calcium mg/100g	140
Iron mg/100g	7
Magnesium mg/100g	0
Phosphorous mg/100g	60
Potassium mg/100g	160
Sodium mg/100g	5

Vitamin Analysis

Vitamin A IU/100g	47
Vitamin C mg/100g	0
Thiamine mg/100g	1.4
Riboflavin mg/100g	0
Niacin mg/100g	1

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

Does not contain any of the following major allergens: Dairy, soy, wheat, shellfish, peanuts, tree nuts, eggs or fish.