



PZ-44[®] – Dough Conditioner Code 450

PRODUCT DESCRIPTION

PZ-44[®] is a natural blend of whey and L-cysteine hydrochloride, a crystalline amino acid (amino acids are the building blocks of proteins).

FUNCTIONALITY

Biochemical reactions of L-cysteine and flour proteins result in shorter mixing times and increased extensibility (rapid relaxation without fermentation) in pizza and tortilla dough, saving time and money. PZ-44 maintains flavor and texture and enhances crust color.

TYPICAL APPLICATIONS

Pizza doughs: Use at a rate of 1-2 pounds for each 100 pounds of flour. **Tortillas:** Use at a level of 1.5-2.5 pounds for each 100 pounds of flour. No other formula modifications should be necessary. **Pie crusts, bread sticks, and calzones:** Use at 0.5-2 pounds for each 100 pounds of flour. **Pizza crust and tortilla dry mixes:** Use to reduce mix times and increase extensibility.

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), L-cysteine Hydrochloride

Physical Analysis	Typical	Specification
Protein (Nx6.38)%	12.3	
Lactose %	73.7	
Fat %	1.2	1.5 (max)
Minerals %	8.0	
Moisture %	4.8	5.0 (max)

Microbiological Standards

Std Plate Count cfu/g	3,000	30,000 (max)
Coliform Count cfu/g	Negative	10 (max)
E. coli	Negative	Negative
Salmonella	Negative	Negative

Food Energy

K Cal/100g	350
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Mineral Analysis

Calcium mg/100g	630
Iron mg/100g	0.9
Magnesium mg/100g	120
Phosphorus mg/100g	620
Potassium mg/100g	2,250
Sodium mg/100g	700

Vitamin Analysis

Vitamin A IU/100g	64
Vitamin C mg/100g	1.0
Thiamine mg/100g	0.5
Riboflavin mg/100g	2.1
Niacin mg/100g	1.3

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.