



DOUGH CONDITIONER

BENEFITS:

Improves volume and yield

Improve hydration and moisture in Gluten Free products

Reduces breakage, water migration and freezer burn

Extends shelf life

Reduces oil uptake in frying

APPLICATIONS:

Batters and mixes

Dough systems (fresh and frozen)

Sheeted products and laminates

ALTERNATIVE TO:

Soy Lecithin

Monoglycerides and Diglycerides

Sodium Stearoyl Lactylate (SSL) and DATEM

CLEAN LABEL RECOMMENDATION:

Rice Bran Extract

Rice Extract



(Photo of Nu-BAKE®)

Nu-BAKE® USAGE RATES

Improve Volume & Yield - **0.5 - 1%**
(based on flour weight)

Improve Hydration - **.25 - 1%**

Extend Shelf Life - **.5 - 1%**

Gluten Free Systems - **1%**
(based on dry weight)

INSTRUCTIONS:

Blend Nu-BAKE® with dry ingredients, then add liquids. Or, mix with water phase before adding oil. Additional water and oil may be required to soften dough texture and increase moisture yield.

INGREDIENTS:

Rice Bran Extract

