

HK 500

OU Parve

High Performance No Time Dough Conditioner

HK 500 is an **economical**, but **powerful** no time dough conditioner. The latest in enzyme technology is used providing water absorption, strength, tolerance, and oven spring exceeding that of the most popular competing conditioners. At the same time, a careful balance of oxidants are used resulting in dough that stretches easily, runs well and produces consistent products even through long production runs. This blend also has anti staling enzymes to improve your product's shelf life. HK 500 is concentrated for effective use at ½% based on flour, allowing for maximum cost effectiveness.

Ingredients

Corn flour, calcium sulfate, potassium bromate, l-cysteine, ascorbic acid, ADA (azodicarbonamide) and enzymes.

Applications

HK 500 is well suited for Kaiser rolls, long rolls and French breads.

Usage

Recommended usage is **8 ounces per 100 lbs of flour**.

Packaging

50 lb. Polylined bags.