

HK 908

No Time Dough Conditioner

HK 908 is an **economical**, but **powerful** no time dough conditioner. HK 908 is bromated and kosher parve. The recommended usage of 1.0% based on flour weight produces a smooth, dry, and pliable dough that will machine well and stretch easily. HK 908 is designed to perform well even with longer floor times, the dough will not get tight or bucky. HK 908 has low levels of oxidation, no DATEM or SSL, but HK 908 has all the strength you will need.

Ingredients

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

Applications

HK 908 is well suited for Kaiser rolls, long rolls and French breads.

Usage

Recommended usage is $\frac{3}{4}$ % to 1.0% based on flour weight.

Packaging

50 lb. Polylined bags.

Storage

Store in a dry cool area. Shelf life – one year.