

## **Omega NT1 Conditioner**

### **No Time Dough Conditioner** OU Parve

OMEGA NT1 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, stretch easily without getting “bucky” as the dough ages. It has proven to be an excellent conditioner for “string” and other long bread machinery applications where good stretching characteristics are critical.

OMEGA NT1 is our most economical conditioner, yet it will provide excellent dough strength, a strong hinge for sub rolls and good shelf life for all bread products.

#### **Ingredients**

Corn flour, Calcium Sulfate, Potassium Bromate, L-Cysteine, Enzymes.

#### **Applications**

Long sub rolls and Kaiser rolls.

Recommended usage is 1.0% based on flour weight.

#### **Packaging**

50 lb. Polylined bags.

#### **Storage**

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