

Quick Sponge (NT2)

All purpose No Time Dough Conditioner (OU-Dairy)

Quick Sponge is an effective dough conditioner with a whey base. It is designed to provide excellent flavor, crust characteristics and good keeping quality in breads and rolls. Quick Sponge is concentrated for the maximum performance and economy. It will produce a smooth, dry, and pliable dough that will machine well, stretch easily, yet will provide excellent dough strength and oven spring. The finished breads and rolls will have a moist, pliable crust with a stronger crust hinge than most other whey conditioners.

Ingredients

Whey, Corn Flour, Monocalcium Phosphate, L-Cysteine, Potassium Bromate and Enzymes.

Applications

Sub rolls, Kaiser rolls, pizza dough. Recommended usage is 1 – 1.5% (**about 40% of the level of Reddi Sponge**) based on flour weight

Packaging

50 lb. Polylined bags.

Storage

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