

## BR-60 Conditioner

Dough Strengthening and Oxidation Without ADA (OU-Parve)

BR-60 Conditioner is designed to provide dough strength, increased water absorption, and excellent oven spring. BR-60 uses a synergistic blend of strengthening enzymes that eliminate the need for ADA. No ADA allows for better extensibility throughout long production runs and a moister, smoother crust in the finished product. BR-60 provides the all dough conditioning performance you need, economically, and without negatively impacting your ingredient label.

### Ingredients

Wheat flour, calcium sulfate, ascorbic acid, enzymes and calcium peroxide.

### Applications & Usage

Recommended usage is 0.5 ounces – 1.25 ounces per 100 lbs flour.

### Specifications at 1 oz per cwt flour

Ascorbic Acid 60 ppm

### Packaging

50 lb. Polylined bags.

### Shelf Life and Storage

Store in a dry cool area. Shelf life – up to 12 months.