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DC-203CX Dough Conditioner

For short-time dough systems such as pizza, tortilla, pita, flat breads & wraps

DC-203CX is a specially formulated dough conditioner for use in short-time dough systems. The exclusive blend of functional ingredients provides proper conditioning of the flour with increased water absorption.

ADVANTAGES

- Improved sheeting & pressing
- Reduces cripples
- Better water absorption
- Greater tolerance on standard product weights
- Standardizes product volume
- Eliminates cracking
- Reduced stickiness in finished product

NUTRITIONAL ANALYSIS

(per 100g)

Calories:	251.3
Calories from fat:	6
Total fat:	0.7g
Saturated fat:	0.1g
Cholesterol:	0.0mg
Sodium:	3799.7mg
Protein:	7.1g
Total carbohydrates:	52.7g
Dietary fiber:	1.9g
Sugars:	1.3g
Vitamin A:	0.0 IU
Vitamin C:	0.0
Calcium:	5463.6mg
Total iron:	3.2mg

KOSHER STATUS: OU CERTIFIED

[SPECS.DC-203CX.DOC.08.26.04]

TYPICAL ANALYSIS

Moisture:	8.5 – 10.0%
pH:	3.0 – 4.0

BACTERIOLOGICAL ANALYSIS

Total Plate Count:	<50,000/g
Coliforms:	<700/g
Yeast/Mold (max):	<4,000/g
Salmonella:	Negative
E. Coli:	<10/g
S. aureus:	<10/g

PACKAGING & STORAGE

Packaging: 50 LB.
Multiwall, polylined bags

Storage: Keep in a cool, dry area

USAGE: To be used at levels from ½ to 1% based on flour weight. All other conditioners and yeast nutrients should be removed from formula.

DIRECTIONS: Add Flour to mixer. Add balance of dry ingredients along with oil or shortening. Add water and mix to good development and desired temperature.

Technical Services Available Upon Request

The information contained herein is believed to be reliable. AMCO makes no warranty, guarantee, condition or representation with respect to this information. AMCO recommends that Buyer evaluate the product for functionality and legality of use.