



REDDI-SPONGE® – Dough Conditioner

Code 439

PRODUCT DESCRIPTION

Reddi-Sponge® is a proprietary blend of sweet whey, corn flour, monocalcium phosphate, potassium bromate and L-cysteine hydrochloride (a crystalline amino acid).

FUNCTIONALITY

Reddi-Sponge is a dairy-based dough conditioner which simplifies baking by reducing the fermentation time or sponge steps. Biochemical reactions of L-cysteine hydrochloride and flour proteins result in shorter mixing times and increased dough extensibility. Finished product texture, crumb structure, appearance, volume and shelf life are also enhanced. Reddi-Sponge can replace other dairy solids and add richness to doughs. A proven short-time conditioner, Reddi-Sponge reduces manpower, production time and clean up.

TYPICAL APPLICATIONS

Reddi-Sponge is well designed for white and variety breads, English muffins, Italian and French breads, hearth breads, bagels, donuts, soft and sweet rolls, and frozen dough products. Use at approximately 3% by weight of flour in yeast-raised baked goods to give complete dough development in a single mixing step.

STORAGE CONDITIONS

Dry/ambient conditions are recommended. Store less than 75% relative humidity. Do not store under refrigeration.

RE-EVALUATION DATE

Twelve months from date of manufacture.

TECHNICAL DATA

Ingredient Listing: Whey (milk), Corn Flour, Monocalcium Phosphate, L-cysteine Hydrochloride, Potassium Bromate

Physical Analysis	Typical	Specification
Protein (Nx6.38)%	9.5	
Lactose %	51.0	
Fat %	1.4	
Minerals %	8.1	
Moisture %	5.6	5.8 (max)
Total Carbohydrate %	74.9	

Microbiological Standards

Std Plate Count cfu/g	1,000	50,000 (max)
Coliform Count cfu/g	<10	90 (max)
E. coli	Negative	Negative
Salmonella	Negative	Negative

Food Energy

K Cal/100g	350
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Mineral Analysis

Calcium mg/100g	1,100
Iron mg/100g	Nil
Magnesium mg/100g	95
Phosphorus mg/100g	1,200
Potassium mg/100g	1,700
Sodium mg/100g	500

Vitamin Analysis

Vitamin A IU/100g	51
Vitamin C mg/100g	Nil
Thiamine mg/100g	Nil
Riboflavin mg/100g	1.4
Niacin mg/100g	Nil

Physical Characteristics

Appearance	Free from lumps that do not break up under slight pressure
Flavor	Free from any foreign flavors and odors
Extraneous matter	Free from extraneous matter

Allergen Classification

Dairy product – contains whey proteins and lactose.