DESCRIPTION
Economical, multi-functional, microencapsulated leavening system designed for pizza and refrigerated /frozen dough systems. This product will not react until exposed to oven heat during the baking process.

USAGE RATE
1 to 3% based on flour. The recommended levels are suggestions only. Adequate levels should be determined by user to meet shop conditions and finished product standards.

USES
For use in fresh, frozen, or Take and Bake pizza dough. Also may be used in frozen or refrigerated dough systems.

INGREDIENTS
Non-trans Palm lipid, Sodium Aluminum Phosphate, Sodium Bicarbonate.

STORAGE AND STABILITY
Store in tight, light-resistant containers. Product is stable if stored in a cool, dry environment. When stored at recommended conditions, retest date is 24 months from date of manufacture.

PACKAGING
Packaged in 50 lb (22.68 kg) net weight corrugated boxes with polyethylene liners. Custom packaging options are available.

KOSHER REQUIREMENTS
Product shall be kosher and pareve as recognized by the Union of Orthodox Jewish Congregations of America (OU).

ORDERING INFORMATION
For technical assistance, availability and pricing information please contact theWrightGroup™ Customer Service at 800-201-3096.