

TECHNICAL INFORMATION

COOKIE & CAKE CONDITIONER

COOKIE & CAKE CONDITIONER is an all natural "label friendly" cookie dough and cake batter conditioner for shelf life extension and/or fat reduction. **COOKIE & CAKE CONDITIONER** enhances the flavor, color, and texture of no fat, low fat and full fat cookies, brownies and cakes naturally.

Product Code:	EZF0020
Composition:	Wheat flour, lecithin, soy flour, enzymes
Recommended usage:	0.375% - 2.0% based on total weight as a cookie dough, cake batter or creme filling conditioner. As a starting point, use 1.25% based on total weight.
General Requirements:	The product shall be manufactured in accordance with current good manufacturing practices promulgated under the Federal Food, Drug and Cosmetic Act of 1938 as amended and applicable state statutes and regulations.
Regulatory Status:	All ingredients are approved for use in Canada and the U.S.A. at GMP (Good Manufacturing Practice) levels.
Packaging:	50 lbs/22.7 Kg multiwall, kraft, poly-lined moisture proof bags
Pallet Configuration:	Stacked 5-50 lbs/22.7 Kg bags per layer with 10 layers high with a net weight of 2500 lbs/1135 Kg and an average gross weight of 2600 lbs /1180 Kg per pallet
Stability:	COOKIE & CAKE CONDITIONER maintains its activity for one year under ambient temperature storage conditions

The information contained in this bulletin is based on hard tests which are believed to be reliable. However, as actual conditions of use are beyond the control of **ezbake technologies** any recommendations or suggestions cannot be guaranteed and are offered solely for your evaluation and verification. 08/16