



# REDDI-SPONGE®

## Dough Conditioner

**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.

### Storage Conditions

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

### 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.

### Re-Evaluation Date

Twelve months from date of manufacture.

**SUPERIOR INGREDIENTS. INNOVATIVE SOLUTIONS.**



2340 Enterprise Ave, La Crosse, WI 54603  
800.359.2345  
ingredients@agropur.com  
www.agropuringredients.com