

DC – Extra

PRODUCT DATA

DESCRIPTION:

DC – Extra is a specially formulated blend of ingredients designed to reduce staling and increase softness in corn tortillas.

INGREDIENTS:

DC-Extra is a proprietary blend of ingredients including enzymes to enhance the quality of corn tortillas.

RECOMMENDED USAGE:

For use in Corn Tortillas. Use 2 to 6 ounces of DC-Extra per 100 lbs of masa or per 50 lbs of dry masa flour to achieve the desired results.

KOSHER STATUS

DC-Extra is kosher and pareve under the KSA.

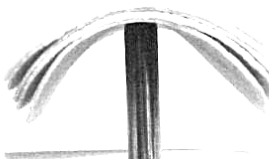
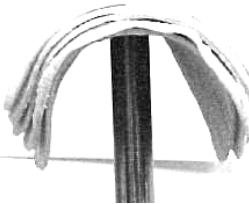
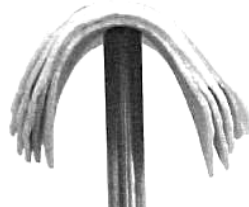
PACKAGING AND STORAGE:

- 50 lbs corrugated box with poly liner
Avoid moisture. Keep sealed.
Do not keep in direct sunlight.
Keep refrigerated to prolong shelf life.

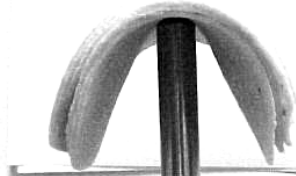
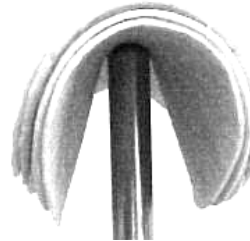
PRODUCT SPECIFICATIONS:

pH	6.5-8.5
Color	White to off White
Form	Powder
Moisture	11% Max

Regular



With DC-Extra



Days

1

2

3

4

A sensory evaluation at Chapman University concluded that the addition of DC-Extra to corn tortillas would improve softness and rollability. Corn tortillas made with DC-Extra were in fact found to be softer and slightly more rollable. Data also showed that corn tortillas made with DC-Extra were preferred for taste and aroma.

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