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Good Sensations Dough Conditioner for Tortillas

Product Bulletin

How does Good Sensations Dough Conditioner for Flour Tortillas work to improve Flour Tortillas

Good Sensations Dough Conditioner consists of a blend of L-cysteine (an amino acid) and ascorbic acid (Vitamin C).

L-cysteine and ascorbic acid are commonly used dough conditioners in flour tortilla production to improve dough handling and final product characteristics.

L-cysteine's role (Dough Softener):

- **Relaxes the Gluten:** L-cysteine acts as a reducing agent, which means it breaks down some of the disulfide bonds within the gluten network of the dough.
- **Increased Extensibility:** This weakening of the gluten makes the dough more extensible, meaning it can be stretched and rolled out more easily without tearing or snapping back.
- **Improved Handling:** Softer, more extensible dough makes it easier for tortilla manufacturers to process the dough, especially in high-speed, automated production environments.
- **Reduces Shrinkage:** By making the dough more relaxed, L-cysteine helps to reduce shrinkage during processing and after baking, resulting in tortillas with a more consistent diameter.

Ascorbic acid's role (Dough Strengthener/Balancer):

- **Strengthens Gluten:** Ascorbic acid, on the other hand, acts as an oxidizing agent, strengthening the gluten network by promoting the formation of new disulfide bonds.
- **Counteracts L-cysteine's Softening:** While L-cysteine loosens the gluten, ascorbic acid helps to balance this effect, ensuring the dough doesn't become too slack or sticky.
- **Improved Dough Stability:** A stronger gluten network contributes to better dough stability and tolerance during processing.

How they work together for tortillas:

- **Desired Dough Properties:** The combined effect of L-cysteine and ascorbic acid leads to flour tortilla dough that's both extensible (easy to roll out) and strong enough to hold its shape.
- **Larger Diameter:** By increasing extensibility, L-cysteine helps achieve a larger tortilla diameter, which is a desirable characteristic for many tortilla applications.
- **Improved Texture:** The balanced gluten development contributes to a more tender and pliable tortilla.

In summary, L-cysteine relaxes the gluten for easier handling and shaping, while ascorbic acid provides the necessary gluten strength and stability to achieve high-quality tortillas.

Suggested starting usage: 8 oz per 100 lbs Flour

Specifications

PHYSICAL/ORGANOLEPTIC

Form: Powder

Color: Tan

Odor: No odor

Flavor: No Flavor

Chemical

Parameter	Min	Max	Units
Moisture (5%) (RV@100rpm,25°C)	18	23	CPS
pH (5%)	2.5	5	pH
Qualitative Test L-Cysteine	Test must Pass		

Microbiological

Parameter	Specification (Max)
Standard Plate Count	10,000 /g
Mold and Yeast	100 /g
Coliform	10 /g
Salmonella	Negative

Packaging

A. Packed in multi-wall fiber drums with poly-lined bags, cardboard boxes with poly liner bags.

B. Outside of containers to be labeled with:

1. Product name
2. Lot number
3. National Stabilizers' name and address
4. Net contents/weight
5. Ingredient Statement
6. Only if applicable-Kosher Symbols, Customer Codes, Production Date and/or Expiration Date

Standard Packing: 50 lb. bag in box. 2000- lb. per pallet.

Optional Pack Sizes: 1 lb pouch, 10 lb bag in box

MOQ is flexible

Storage

Store in a cool (60-80 ° F), dry place.

Shelf Life:12 months

Usage Levels

Suggested Level: 8 oz. per 100lbs flour. Hard flour may require 12 to 14 oz.

Intended Use: Tortillas, pizza dough.

Certifications

Kosher

Ingredients

Calcium sulfate, L-cysteine hydrochloride, Ascorbic acid.

Nutritional Information (per 100g)

Parameter	Value	Unit
Calories	10	Kcal
Total Fat	0	g
Saturated Fat	0	g
Trans Fat	0	g
Cholesterol	0	mg
Sodium	0	mg
Total Carbohydrates	0	g
Dietary Fiber	0	g
Total Sugar	0	g
Added Sugar	0	g
Protein	2	g
Vitamin D	0	mcg
Calcium	22430	mg
Iron	0	mg
Potassium	0	mg
Vitamin A	0	mcg
Vitamin C	1	mg

General:

- A. This material will comply with the requirements of the Federal Food, Drug, and Cosmetic Act and its amendments.
- B. This material will be manufactured under good manufacturing practices as prescribed by F.D.A. regulations.
- C. This material is subject to approval by the Quality Control Laboratory.
- D. This material will conform to specifications contained in the Food Chemicals Codex.