

Reddi-sponge®

dough developers

Non-ADA
dough conditioners



INTRODUCTION TO REDDI-SPONGE®

Reddi-sponge® dough developers reduce mix time and relax dough. **Reddi-sponge®** contributes milk solids for enhanced flavor, color, and extended shelf life.

Agropur Ingredients' knowledge of bakery technology makes our **Reddi-sponge®** dough developer line compatible with your favorite dough recipe. The variety of formulations allows your dough to be exactly what you dreamed.

With the ability to reduce your mixing time by up to 40%, you'll be able to spend more time doing the things you love and less time on the steps getting you there.

USAGE

- Scale **Reddi-Sponge®** at 1-3% of flour weight
- Blend **Reddi-Sponge®** with other dry ingredients into mixing bowl.
- Do not expose **Reddi-sponge®** to water before mixing.
- Continue your process as per usual.

APPLICATIONS

- Frozen doughs
- Bread
- Rolls
- Sweet yeast dough
- Specialties
 - > Croissants
 - > Yeast raised doughs
 - > Bagels
 - > Pita bread
 - > Pretzels

varieties

Reddi-sponge® Original

Proprietary blend of sweet whey, corn flour, monocalcium phosphate, potassium bromate and L-cysteine (plant sourced).

Reddi-sponge® C

Proprietary blend of sweet whey, corn flour, monocalcium phosphate, ascorbic acid and L-cysteine (plant sourced).

Reddi-sponge® P

Kosher and Pareve dough conditioner consisting of a proprietary blend of corn flour, potassium bromate and L-cysteine (plant sourced).

Reddi-sponge® P-NB

Kosher and Pareve dough conditioner consisting of a proprietary blend of corn flour, ascorbic acid and L-cysteine (plant sourced).



performance checklist

My mixing time is too long

- Increase Reddi-sponge®
- Decrease water
- Hold salt and add later

I have difficulties machining my dough

- Increase Reddi-sponge®
- Increase mixing time to increase development of the dough
- Decrease water
- Decrease floor time or dough temperature

I have too much color development during baking

- Correct for 'young' dough
- Increase mixing time to develop the dough more
- Decrease sugar
- Check oven temperature
- Check baking time

My dough is 'weak' going into the oven

- Increase mixing time
- Decrease water
- Increase salt

My crust is too soft

- Decrease amount of Reddi-sponge®
- Omit other dairy solids
- Decrease sugar
- Decrease shortening

My dough is too 'young'

- Increase mixing time to develop dough
- Decrease water
- Decrease salt
- Decrease shortening
- Increase yeast level or use yeast food
- Treat extremely hard water and/or excessive alkaline water

I have slow proofing

- Decrease water
- Increase floor time
- Increase dough temperature
- Increase yeast level
- Increase mixing time

I have oversized loaves

- Reduce Reddi-sponge®
- Reduce floor time
- Eliminate yeast food
- Use lower protein flour

I have overaged dough

- Add part of overaged dough to new dough in mixer

I have 'bucky' dough that is hard to work

- Increase Reddi-sponge®