

MASEMUL® EB 1007

Pizza Dough and Cookie Improver

MASEMUL® EB 1007 was developed to be incorporated into frozen / fresh pizza dough formulas to improve dough handling in machinability, volume, shelf life and eating quality. MASEMUL® EB 1007 developed to be used in various cookie recipe, increasing dough strength and improving texture and bite - short bite, crispness and crunchy bite.



Features of MASEMUL® EB 1007

Pizza Dough

- Reducing rate of starch retrogradation thereby extending shelf-life of product.
- Dough strengthening for better gas retention and optimum pizza volume.

Cookie

- Improve strength in cookie dough for ease in machinability.
- Baked cookie short bite, improved melt in mouth, retain crispy and crunchy texture.

Formulation Considerations while Using MASEMUL® EB 1007

Pizza

- **Dough strenghtener** - No improver/emulsifier needed once using MASEMUL® EB 1007.
- **Yeast** - Dosage 0.5 - 1.5% yeast depending on the type of pizza - thin, thick, deep dish, dough ball.
- **Dough temperature** - Finished dough temperature needs to be adjusted depending on fresh, chilled or frozen variety.

Cookie

- **Dough strenghtner** - No additional needed once using MASEMUL® EB 1007.
- **Dosage** - Depending on the process manual and full or partly automatic cookie making blend dosage can be used between 1.0 - 1.5%. Finished product will have crispier and crunchier @ higher dosage.

Advantages of Using MASEMUL® EB 1007

Pizza

1. Works well in fresh, chilled and frozen type of pizza.
2. Compensation for variations in raw materials (e.g., flour quality).
3. Improved hydration rate of the flour and other ingredients.
4. Improved dough machinability by gluten complexing.
5. Greater tolerance to production stress of dough during automatic or mechanized process.
6. Increased gas retention, resulting in lower yeast requirements, improved oven spring, shorter proof times, and increased volumes.
7. Better texture of finished pizza - short bite and better eating.
8. Stronger side walls and improved symmetry.

Cookie

1. Compensation for variations in raw materials (e.g., flour and fat quality).
2. Improved dough strength.
3. Greater tolerance to production stress of dough during automatic or mechanized process.
4. Increased and Improved oven spring and volume.
5. Better texture short bite, crunchy and crispy.



Outcome and Results

By using MASEMUL® EB 1007, volume, softness, cell structure, shelf life and eating parameters will be enhanced in Pizza and Cookie.

Pizza tested in fresh, chilled and frozen process using MASEMUL® EB 1007



Observation:

- Pizza dough with addition of 1.0% EB 1007 has better strength to hold toppings as compared with control.
- Pizza dough with addition of 1.0% EB 1007 has easy bite with slightly chewy in overall eating quality; whereas control was hard chewy.

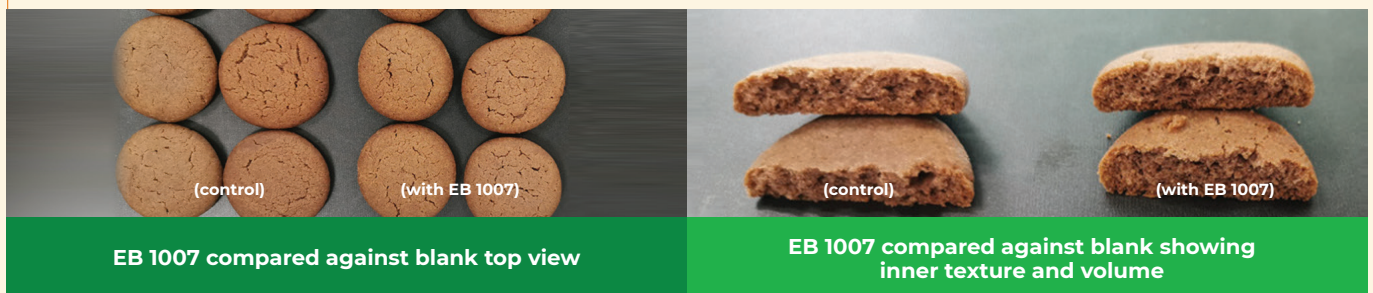


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with MASEMUL® EB 1007 (right picture)

Importance MASEMUL® EB 1007 in Pizza

- Dough stability and strength.
- Increases volume and even uniform texture after baking.
- Improves eating parameter and mouthfeel.

Cookie application with MASEMUL® EB 1007 - Plain, inclusion and center filled



Disclaimer:

The information contained herein is to our best knowledge true and accurate, but all recommendations or suggestions are made without guarantee since we can neither anticipate or control the different conditions under which this information and our products are used.

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