

ES 8002

Improver for Tortilla

ES 8002 is a functional blend to be used as an improver in tortilla applications.

Features of ES 8002

- Easy to use as the functional blend in powder form.

Formulation Considerations while Using ES 8002

- Dry blend directly with flour and other dry ingredients during premixing.
- Recommended dosage: 1.2% – 1.7% based on flour weight.

Note: Actual dosage levels will vary depending on the formulation.

Advantages of Using ES 8002

- Provides softness
- Improves extensibility
- Minimizes stickiness





The performance of ES 8002 was evaluated against Market Improver X in a tortilla application.

Samples	Market Improver X	ES 8002	Market Improver X	ES 8002	Market Improver X	ES 8002
Dosage	1.20%		1.50%		1.70%	
Dough Handling	3.0	3.0	3.5	3.5	5.0	5.0
Dough Extensibility During Hot Press	4.0	4.0	4.5	4.5	4.5	5.0
Average Diameter (cm)	18.8	19.0	19.1	19.2	19.3	19.7
Softness After 2 Hours (Sensory)	4.0	4.0	4.0	4.0	4.5	4.5

- ES 8002 performed similarly to Market Improver X across all dosage levels, delivering comparable dough handling, tortilla diameter and mouthfeel.
- Increasing the dosage improved extensibility and tortilla size.

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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.

Email: fp@icofgroup.com

www.musimmas.com