

ES 8003

Improver for Par-Baked Pizza

ES 8003 is a functional blend to be used as an improver in par-baked pizza applications.

Features of ES 8003

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

Formulation Considerations while Using ES 8003

- Dry blend directly with flour and other dry ingredients during premixing.
- Recommended dosage:
 - Thick Crust: 0.8 - 1.2% based on flour weight.
 - Thin Crust: 1.0 - 3.0% based on flour weight.

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

Advantages of Using ES 8003

- Provides post bake anti-staling properties.
- Improves dough handling, provides good extensibility during sheeting.
- Provides strong wheat aroma and palatable mouthfeel.

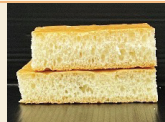




Application Performance

The performance of ES 8003 was evaluated against Market Improver X in thick and thin crust par-baked pizza applications.

1. Evaluation of ES 8003 in Thick Crust Par-Baked Pizza

Samples	1% of Market Improver X	1% of ES 8003
Dough Handling	Soft and extensible, slightly sticky	Soft and extensible, not sticky, easy to handle
Dough Machinability	Easy to sheet, no shrinking back	Easy to sheet, no shrinking back
Thickness after Par-Baked	17 - 18 mm	18 - 19 mm
Volume after Baked (ml)	490	533
Softness after Baked (g)	2409	2392
Sensory	Softer, airier bite with strong wheat aroma	Soft, airy bite with presence of wheat aroma
Photo		

- ES 8003 showed comparable performance to Market Improver X, with similar dough handling, machinability, volume, softness, and sensory profile in the thick crust par-baked pizza.

2. Evaluation of ES 8003 in Thin Crust Par-Baked Pizza

Samples	1% of Market Improver X	1% of ES 8003	3% of Market Improver X	3% of ES 8003
Dough Handling	Soft and extensible, slightly sticky	Soft and extensible, not sticky, easy to handle	Very soft and very extensible, sticky	Softer than 3% Market Improver X, more relaxed dough and easier to handle
Dough Machinability	Easy to sheet, no shrinking back	Easy to sheet, no shrinking back	Very relaxed, no shrinking back	More relaxed than 3% Market Improver X, no shrinking back
Baked Texture & Bite	Very soft and short bite, nice wheat aroma	Soft and short bite, strong wheat aroma	Very soft and short bite, nice wheat aroma	Very soft and short bite, strong wheat aroma
Evaluation after 15 mins of Cooling	No visible cracks when folded	No visible cracks when folded	No visible cracks when folded	No visible cracks when folded
Photo				

- ES 8003 demonstrated comparable performance to Market Improver X, providing similar dough handling, processing characteristics, texture, and flexibility in thin crust pizza.

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