



## Key Blends

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# ESL Dough Softener

**Key Blends is Your Formula for Success.**

**We Provide Cost Savings, Extended Shelf Life and Quality!**

## The Concentrate Advantage

Key Blends concentrates are designed to produce the finest in extended shelf life baked goods and glazes while always saving you money. Our concentrates help scratch bakers achieve results as good as or better than mixes costing much more. We don't sell the commodities.

## Sweet Dough and Danish

Key Blends ESL Dough softener is designed to create Danish, sweet dough, and honey buns with a shelf life measured in weeks! Our blend maximizes the effectiveness of monoglyceride softeners with our special enzyme blend.

Our ESL Dough Softener is a blend of Monoglycerides, Soy Flour, Lecithin, Calcium Sulfate, Monocalcium Phosphate, Sodium Bicarbonate, Maltodextrin, Guar Gum, Xanthan Gum, Ascorbic Acid, and Enzymes.

We only use the most functional monoglycerides which will provide maximum softness. This is combined with a high HLB Lecithin which provides excellent dough conditioning. Our enzyme blend will help keep your Danish and sweet dough soft for weeks.

Our Softener will replace all emulsifiers, dough strengtheners/oxidation and enzymatic softeners. Milk and eggs are not needed as our blend contains soy flour, lecithin and gums which will give excellent crust color while binding water to make your softer.

Our knowledge and extensive experience allow us to outperform our competitors. Key Blends has expertise in all commercial methods of bakery production.

Call us for a demonstration of our product and how we can increase your sales and profitability.



## Suggested Bakery Handling

### Sweet Dough

100	Flour
15	Sugar
20	Shortening
8.0	Sweet Dough Concentrate
Optional	Milk
Optional	Egg Yolks
8	Compressed Yeast
50	Water

**Key Blends Adds Science to the Art of Baking**