Reddi-Sponge® is a proprietary blend of sweet whey, corn flour, monocalcium phosphate, potassium bromate and L-cysteine hydrochloride (a crystalline amino acid).

Functionality
Reddi-Sponge is a dairy-based dough conditioner which simplifies baking by reducing the fermentation time or sponge steps. Biochemical reactions of L-cysteine hydrochloride and flour proteins result in shorter mixing times and increased dough extensibility. Finished product texture, crumb structure, appearance, volume and shelf life are also enhanced. Reddi-Sponge can replace other dairy solids and add richness to doughs. A proven short-time conditioner, Reddi-Sponge reduces manpower, production time, and clean up.

Storage Conditions
Dry/ambient conditions are recommended. Store less than 75% relative humidity. Do not store under refrigeration.

Typical Applications
Reddi-Sponge is well designed for white and variety breads, English muffins, Italian and French breads, hearth breads, bagels, donuts, soft and sweet rolls, and frozen dough products. Use at approximately 3% by weight of flour in yeast-raised baked goods to give complete dough development in a single mixing step.

Re-Evaluation Date
Twelve months from date of manufacture.

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