



Product Information Sheet

Spregg® AF

This product does not contain genetically modified ingredients

DESCRIPTION:

Spregg AF is an allergen-free, premium-grade bakery stabilizer. **Spregg AF** helps retain moisture and fresh-baked texture qualities throughout shelf-life.

BENEFIT:

Spregg AF improves freeze-thaw stability and moisture retention in baked goods. The addition of **Spregg AF** helps in many automated cookie lines, as it reduces dough stickiness, enabling consistent volume and shape. **Spregg AF** can decrease brittleness in pie crusts and cookies which can reduce breakage during transportation and distribution. It allows about twice its weight in extra water to be used in many applications.

APPLICATIONS:

- Gluten-Free Baking
- Angel Food Cakes
- Baked goods (Frozen and Shelf-stable)
- Cookies
- Frozen Doughs
- Muffins
- Nutrition Bars
- Pie Crusts
- Sponge Cakes
- Custom Formulations

GENERAL INFORMATION:

Appearance:	Uniform cream-colored powder
Taste:	Neutral
Ingredients:	Corn Starch, Sugar, Pea Starch, Guar Gum, Xanthan Gum
Kosher Status:	Kosher- Pareve
Shelf-life:	Two year from production date
Storage:	Ambient
Allergen	None

USAGE:

Add **Spregg AF** at 1.0-2.0% of the total batch weight. Pre-blend with dry ingredients. Additional water may be necessary depending on application.