

# TORTILLA WRAPS

**PRODUCTS**  
 Ekömul XTND & MG series  
 Dosage: 0.75%  
 Ekölite SL series  
 Dosage: 0.125%

**FUNCTIONAL BENEFIT**  
 • Improves softness and pliability

## FORMULATION EXAMPLE

INGREDIENTS	GENERAL (% W/W#)
Wheat Flour ( 11 - 12% protein)	100.0
Water	53.0
Fat/shortening	10.0
Salt	1.8
Sugar	0.7
Leavening agents*	2.5
Reducing Agent**	0.005 – 0.01
<b>Ekömul XTND / MG series</b>	<b>0.75</b>
<b>Ekölite SL series</b>	<b>0.125</b>

#%w/w: percentage of weight over flour weight  
 \* Combination of sodium bicarbonate, monocalcium phosphate/sodium aluminum sulphate  
 \*\* l-cysteine, glutathione, sorbic acid, sodium bisulfite

## PROCEDURE

1. Mix all ingredients to form dough.
2. Divide to 30 – 50g each dough.
3. Round.
4. Rest.
5. Mould or shape.
6. Bake at temperatures between 190 – 250°C, and flip to cook both sides for a total of 40 seconds to 1 minute.
7. Cool and pack.

The information and recommendations contained herein are to the best of our knowledge reliable. However, nothing herein is to be construed as a warranty of representation in respect of safety in use, suitability, efficacy or otherwise including freedom from patent infringement. User should conduct their own tests to determine the suitability of our product for their own specific purposes and the legal status for their intended use of the product.  
 Issued: May 2019

