



PZL

PZ Line™

dough conditioner

PZ Line™ dough conditioners make your pizza dough easier to work without sacrificing flavor, quality or consistency. That means you spend less time handling, stretching and rolling, freeing you up to spend more time doing the stuff you love!

APPLICATION

- Pizza crusts (refrigerated or frozen)
 - > Thick
 - > Thin
 - > Wheat
- Tortillas
 - > Regular
 - > Wheat

Agropur Ingredients makes your job easier by making your dough easier. **PZ™** reduces snapback and buckiness while cutting back on dough relaxation time requirements.

PZ-44® and PZ-42™ are easy to use and adapt to your recipe! They feature simple ingredients and utilize unbeatably fresh dairy products.

USAGE

- Adapts to your operation's needs and allows for a margin of error with inexperienced employees
- Use at 1-2% of flour weight
- Scale PZ™ into mixer with flour
- Watch PZ™ reduce your mixing time by up to 30%
- After mixing, roll dough into balls and use or store as usual



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