



*tableted production aids
for accuracy, economy,
and convenience.*

BENEFFITS OF TABLETS INCLUDE:

- Save Time
- Save Labor
- Save Money
- Prevent Scaling Errors
- Dependable
- High Quality
- Convenient
- Economical



Bakery Ingredients Division

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We make the ingredients for
better baking.



*TABLETED PRODUCTION
AIDS FOR BAKING*

Watson Bakery Ingredients Division

TABLETED

Premeasured for Accuracy, Economy and Convenience

TABLETS
bakery production aids



Ascorbitabs - contains ascorbic acid, an oxidizing agent to increase dough strength in the proof box and oven. The finished loaf has improved volume and crumb structure. Available in 30, 60 & 120 ppm/100 lbs (45.5kg) of flour sizes.

Amzymetab - contains a fungal enzyme that, when added to the sponge, functions to provide more fermentable sugar to increase yeast activity. In the dough, Amzymetabs function to increase the volume of the finished loaf. Each tablet supplies 5000 SKB units of diastatic activity per 100 lbs (45.5kg) of flour.

Azotabs - an oxidizing and conditioning agent designed to increase loaf volume and improve crumb structure. Each tablet supplies 20 ppm of azodicarbonamide per 100 lbs (45.5kg) of flour.

Bistabs - used as a conditioning agent to reduce the mix time needed and create a more workable dough. Bistabs are especially beneficial in systems that use high intensity mixers, such as continuous mix systems. Each tablet supplies 15 ppm of meta-bisulfate per 100 lbs (45.5kg) of flour.

Bromelaintabs - contains a plant enzyme that provides proteolytic activity relaxing the dough. Each tablet provides 172,000 BTU per 100 lbs (45.5kg) of flour.

Brotabs - provides potassium

bromate, an oxidizing and conditioning agent that acts in the oven to increase volume and improve crumb structure of the finished loaf. Each tablet supplies 60 ppm of potassium bromate per 100 lbs (45.5kg) of flour.

Cystabs - provides L-Cysteine, a dough conditioning agent that creates a more workable dough and reduces mix time without the use of sulfides. Available in 10 ppm and 40ppm per 100 lbs (45.5kg) of flour.

Hizyme Tabs - functions as a dough conditioner producing a mellow dough for better handling. Each tablet provides 110,000 HU per 100 lbs (45.5kg) of flour.

Ibrotabs - uses a combination of potassium iodate and potassium bromate to increase dough strength and elasticity out

of the mixer. Each tablet provides 15 ppm of potassium iodate and 45 ppm of potassium bromate.

Iotabs - uses the oxidizing characteristics of Calcium Iodate to increase the volume of the finished loaf and improve the crumb structure for customer appeal. Each tablet provides 20 ppm of Calcium Iodate.

Prozymetabs - a unique mixture of enzymes that make increased levels of sugar available to yeast to increase activity and break down the gluten structure in tough flours resulting in a more relaxed and workable dough, reducing mix time needed. Each tablet provides 38,000 HU of proteolytic activity and 5,000 SKB units of diastatic Activity per 100 lbs (45.5kg) of flour.