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The Watson Difference: To make quality baked goods, it takes more than just quality ingredients. It takes the support of experts in baking technology... fellow bakers. Watson's technical service department and R&D Labs are run by AIB certified bakers. Following a family tradition of baking, Watson believes that all products must be first tested and proved in our bake lab prior to shipment to our customers. We provide our customers with on going support... complete support. Using specialized equipment, like our Instron to measure the softness of breads, we can help our customers make formula adjustments, customize our ingredients to suit these needs and guarantee optimal performance every time. Product development never ends. We are continuously improving our products so you can benefit from the latest in baking technology. ”



Call 1-800-388-3481 for more information

Watson's Product Line Includes:

- Bagel Ingredients
- Roll Bases
- Bread Bases for Pan & Hearth
- Light Grains - Reduced Calorie Bread Bases
- Toppings for Breads
- Coated Cinnamon
- Dough Conditioners
- Color Blends for Baked Goods
- Yeast Foods
- Gluten Products
- Enrichments for Bread
- Lecithin
- Softeners
- Mold Inhibitors
- Oxidation Systems
- Products for Frozen Doughs
- Fat and Shortening Replacers
- Cookie & Snack Bar Mixes
- Cake Mixes
- Breeding & Batter Mixes
- Moisture Barrier Films
- Edible Glitter Topping
- Ingredients for Tortillas
- Wheat Fiber
- Beta Carotene
- Micro-Encapsulated Ingredients
- Custom Nutritional Premixes



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The Best Thing Since Sliced Bread



Sliced bread made with Watson Ingredients



Watson's Bakery Product
Development Laboratory.



Dough Improvers

Oven Spring is a bromate free, oxidizing and conditioning system for yeast raised doughs, supplied in dough soluble packets called Sol-U-Paks. Oven Spring is a blend of improved oxidants, designed to provide the sustained activity necessary for a wide range of applications and processes. Doughs prepared with Oven Spring have good machinability and tolerance, giving breads good volume and close, even crumb.

Oven Spring 10/800 (F790010): is especially beneficial in stringline, hearth breads and frozen doughs. Supplied in 10 gram Sol-U-Paks, usage is 1 packet per 100 lbs. of flour.

Oven Spring 722 (F770009): is designed for use in demanding process conditions in both sponge and brew systems. Good mix tolerance and dough development for difficult bakery products. Supplied in 9 gram Sol-U-Paks, usage is 1 packet per 100 lbs. of flour.

Oven Spring 910 (F703028): for sponge & dough systems and Oven Spring 911 for short or no-time dough systems are all natural bromate replacers for oxidation and conditioning. Improves dough handling and gives final loaf high volume and excellent crumb character. All natural. Supplied in 1 ounce Sol-U-Paks. Also available in a GMO FREE form as F600061.

Ascorbic Acid 50% Coated: Coating the ascorbic acid slows down its release during mixing to prevent over-aging of the dough, of particular importance in retarded and frozen doughs. This delayed release, in combination with other oxidation agents, extends ascorbic acid's function beyond mixing.

Crumb Softeners

Our Stay Soft line of softeners is designed for use in breads, rolls, bagels, muffins and sweet goods. Stay Soft keeps baked goods softer longer, resulting in improved consumer appeal, reduced stale returns and extended shelf life. In addition, the use of Stay Soft allows the baker to reduce the frequency of store deliveries, and the number of short production runs. Can also reduce requirements for mono- & diglycerides for low fat products and for cost savings.

Stay Soft 275 (F232010): is a blend of fungal and bacterial enzymes which improves crumb grain and texture while extending shelf life. Stay Soft 275 is supplied in 10 gram, dough soluble film packets, which eliminates the need to scale or handle enzyme blends. Correct dosage is assured every time.

Stay Soft 301 (F232081): designed for promoting a soft, chewy texture in bagels.

Stay Soft 450 (F230045): is a crumb softener system which combines the grain and textural improvement properties of mono- & diglycerides with the shelf life extension properties of enzymes.

Stay Soft 550 (F230025): is a fully functional, hydrated form of wheat fiber which exhibits unique textural and water binding properties. It is these properties which allow Stay Soft 550 to give a moister crumb and more appealing product. All natural.

Stay Soft 600 (F236001): designed for snack cakes, muffins and cupcakes.

For Extended Shelf Life **Stay Soft 700 (F230700)** or **Stay Soft 720 (F230720):** for beyond 12 days after baking.

Mold Inhibitors

No Mold 20 (F270005) is a natural, free flowing mold inhibitor from fermented whey. Inhibits mold growth in yeast raised products without affecting yeast growth. **Long Life Parve (F270003)** is an all natural mold inhibitor for yeast raised products based on cultured sugar syrup for Kosher Parve declaration. **Coated Sorbic Acid 50% (F270007):** Sorbic acid coated with vegetable oil, which prevents the sorbic acid from interfering with yeast activity. The coating melts only during the baking process, releasing the sorbic acid prior to completion of the bake. Inhibits mold growth in yeast raised products.

Liquid Tortilla Preservatives (270014, F270025) for corn tortilla products.

Yeast Foods

Yeast Food- Double Strength No Bromate (F210011), Yeast Food Hi-Cal (F210014): bromate free blends designed to stimulate the growth of yeast in bread doughs.

Bread Enrichment

ESL-RI with Folic (F207000): is a uniform blend of thiamine mono-nitrate, riboflavin, niacin, iron and folic acid. Complies with Federal Standards of Identity for enriched breads. Packaged in our dough soluble Sol-U-Paks. Eliminates any need to weigh or scale the enrichment blend and guarantees the right dose every time.

Emulsifiers / Lecithin

Hi Lec 50 (F230003): When used in the production of bread and rolls, lecithin is an excellent "natural" emulsifier used to create a stronger dough. Lecithin also functions to increase gas retention, giving better strength, volume and symmetry of both yeast raised and chemically leavened baked goods. There will be a noticeable improvement in the areas

of dough dryness, machinability and extensibility. Furthermore, lecithin is functional in increasing and sustaining the softness of the finished baked good, helping to increase shelf life. Hi Lec 50 is a convenient, easy to use source of lecithin, designed to maximize the desired effects of lecithin while at the same time eliminating the inconvenience and waste associated with scaling-off pure lecithin, saving the baker time and money. Hi Lec 50 is especially useful as an emulsifier in whole grain doughs and "clean label" baked goods where "natural" ingredients are critical to the labeling of the finished baked good. Use rate is 7 to 8 ounces per 100 lbs. of flour.

Hi Lec Organic (F235001): a version of Hi Lec 50 for use in natural and organic products.

Hi Lec 28 (F230028): a lower percentage of lecithin, available in a powered form.

Dough Conditioner Bulk

Our line of Kwik Do conditioners function as no-time dough conditioners/mineral yeast food combinations. The series of Watson Dough Conditioners are designed to stimulate yeast growth, reduce mixing time, mature the dough, improve its extensibility and machinability. The advantages include improved volume and crumb characteristics, reduced mixing time, and improved rounding, sheeting and molding.

Kwik Do 730 (F130005): For use in white pan bread, replacing all other dough conditioners, yeast foods and oxidizers. Use at a rate of 8 - 16 oz. per 100 lbs. of flour.

Kwik Do 756 (F130756): For use in hearth breads, replacing all other dough conditioners, yeast foods and oxidizers. Stimulates yeast fermentation, decreases mix time, improves dough machinability, improves bread volume and crumb characteristics.

Kwik Do 750 (F130750): For use in pizza crusts. Decreases mix time, improves machinability.

Kwik Do 790 (F130010), Kwik Do 792 (F130792): Dough conditioners with an acidulent and elevated level of oxidant, developed for short time or no-time hearth breads and rolls (especially Kaiser rolls). Reduce mix time, mature the dough, improve roll volume, enhance crumb and promote excellent sheeting and molding.

Kwik Do 738 (F130738) Designed as a dough conditioner for roll production. Prevents wrinkling or shrinkage of the crust as the rolls cool. Decreases mix time and improves machinability of the dough.

Kwik Do 837 (F130837) bromate free dough conditioner/mineral yeast food combination for use in bread and rolls. Improves volume, crumb characteristic, reduces mix time, improves machinability, promotes excellent sheeting and molding.

Kwik Do 891 (F130891): Specially formulated for production of soft rolls and buns. Bromate free.

Do Con 702 (F130702): bromate free yeast food, oxidizing and conditioning agent, for conventional dough systems. Improves volume, crumb and machinability.

Do White (F130030): gives the dough a dry, silky feel while whitening the crumb of the final bread product. Allows optimal machinability at high dough absorption.

L-Cysteine Blend (F130036): a standardized, free flowing form of l-cysteine HCL which permits l-cysteine to be scaled or metered with excellent precision. Decreases mix time and improves extensibility.

Relax-A-Do 2 Bulk (F130042): provides extensibility and relaxation in pizza doughs without stickiness. Decreases mix time. Improves dough handling. Available in 12 g (F145012) and 52g (F145052) Sol-U-Paks.

Do Con 604 (F130604): Increases water absorption, maintains dough machinability and whitens crumb.

Do Con 605 (F130065): is a bromate free, oxidizing and conditioning agent for yeast raised doughs, formulated for conventional dough systems.

Do Con 676 (F130607): Conditioning agent designed to improve the extensibility of no-time yeast raised doughs.

Bagel Do Con (F130043): a 1% conditioner for bagels.

DC#1 (F140001): widely used in pan bread production for improving the absorption, extensibility and machinability of dough.

UltraShort 200: a fat extender and dough conditioner for reduced and low fat tortillas.

Speciality & Prepared Mixes

For variety breads Watson manufactures **Country Grain Base (F120092), Country Oat Base (F120095) and Cracked Wheat Base (F120106)**. Watson also manufactures bases for low calorie, high fiber breads (**Fit ' N Trim** product line) and **Custom Tortilla Bases**.



Watson's PK25 blender. Just one within a range of blenders owed by Watson.

