

**BR - 1000 BLUE**  
DOUGH CONDITIONER

  
RISE TO A HIGHER STANDARD

Custom formulated to fit all your baking needs, **Bellarise Dough Conditioners** employ the latest in enzyme technology to provide bakers the **superior dough tolerance & consistency** with which to **deliver a perfectly finished product on every bake.**





# BR-1000 BLUE

## ADVANCED FROZEN DOUGH CONDITIONER

Designed specifically to enhance frozen dough product consistency. Bellarise **BR-1000 Blue** improves volume, fine crumb structure and freshness of the final baked product, while providing maximum tolerance and a golden crust color throughout the shelf life of the product.

### BR - 1000 BLUE BENEFITS

- ✦ Excels in frozen dough.
- ✦ Enhances volume, texture, color and shelf life consistency.
- ✦ Excellent performance in the most demanding environments.
- ✦ Volume, texture, crust color and shelf life consistency on every bake.

- ✦ **BR-1000 Blue** has a 1 year shelf life and is formulated to a 1%, or less, usage rate of formula based upon flour weight giving bakers the strength to take on the most demanding baking environments.
- ✦ Bellarise Dough Conditioners are GFSI compliant as certified by BRC Global Standards, as well as OK Kosher Pareve and GIMES Halal certified.

- ✦ Bellarise Dough Conditioners not only give you peace of mind. Our knowledgeable staff of Master Bakers is always ready to assist with any baking process or formulation issues. Count on Bellarise to help you rise to a higher standard.



Bellarise is a Pak Group brand  
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### Description

**Bellarise BR-1000 BLUE** is a dough conditioner to be used in all types of retarded and frozen dough applications; extends cold storage life of frozen and laminated doughs.

### Product Characteristics

Form: Free flowing  
Color: Cream colored powder

### Usage

Recommended to use 1lb **Bellarise BR-1000 Blue** per 100lbs of flour (1% w/w of flour).

### Ingredients

Wheat flour, Emulsifier, Dextrose, Ascorbic Acid, Enzymes.

### Packaging

Multiwall kraft bag with inner polyethylene liner  
Net weight 50 lbs. (22.68kg)

### Storage

Keep in cool dry place (Maximum 77°F and 70% RH).

### Shelf Life

12 Months

### Kosher

This product is certified kosher by OK Kosher rabbinical service.

Item Number	Unit of Measure	Bags Per Pallet	Stack High	Gross Wt.	Net Wt.
2104025	LB	50	5 X 10	52	50

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# BELLARISE BR-1000 BLUE

## Nutritional Profile

PN: 2104025

Updated: 10/02/2013

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### Nutritional Statement

<u>Nutrient</u>	<u>Value per 100g</u>
Calories	387.0
Total Fat	31.2
Carbohydrates	21.8
Protein	1.7
Sodium	44.4
Ash	6.0
Moisture	10.0

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# BELLARISE BR-1000 BLUE ALLERGEN STATEMENT

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## Product Allergens and Sensitizers

Wheat

## Facility Allergens and Sensitizers

Egg

Milk

Soy

Wheat

Yellow #5

The allergens and sensitizers listed on this document are identified by U.S. FDA. If you have any questions or concerns about other potential allergens and sensitizers not listed, please contact us at 1-626-316-6555.

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## Composition

Wheat flour, Emulsifier, Dextrose, Ascorbic Acid, Enzymes.

## Hazards Identification

Emergency Overview: Free flowing, cream color powder. Get medical attention if large amounts are swallowed.

## Potential Health Effects

Primary Routes of Exposure/Entry: Skin, eyes, ingestion and inhalation.

Signs and symptoms of exposure: Exposure to eyes or skin may cause mild irritation. Ingestion has a low level of toxicity. Believed to present very little hazard if swallowed. Product may be slightly irritating to respiratory tract if inhaled.

## First Aid Measures

Skin contact: Wash skin with water. Get medical attention if develops.

Eye contact: Rinse eyes with water. Get medical attention if develops.

Ingestion: Rinse mouth and throat thoroughly with water drink plenty of water.

Inhalation: Remove from exposure. Get medical attention if develops.

## Fire and Explosion Data

No fire and explosion hazard

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### **Accidental Release Measures**

Clean up by dustless means, for instance, by a vacuum equipped with an efficiency filter. Dry brushing can produce very high exposure levels and should be avoided. Avoid formation of dust by sweeping or air hoses. Dilute remainder with plenty of water but avoid sewer disposal.

### **Handling and Storage**

Store in a cool dry place and away from combustibles. Keep container closed when not in use. Ensure sufficient natural ventilation.

### **Exposure Controls/Personal Protection**

General control measures and precautions: Natural ventilation.

Personal protective equipment: Respiratory protection and gloves are not required but may be advisable.

### **Stability and Reactivity**

This product is stable under normal conditions of use. There are no conditions or materials to avoid when using this product. There is no hazardous decomposition of this product.

### **Toxicological Information**

This product is intended for use in bakery products. Inhalation of dust from inappropriate handling may induce sensitization and may cause allergic reactions in sensitized individuals. Prolonged skin contact may cause minor irritation.

### **Ecological Information**

Non-dangerous, biodegradable.

### **Disposable Considerations**

This product is not dangerous to the environment and no special disposal method is required. However, the method of disposal should be in accordance with current local authority agents.

### **Transport Information**

This is not a DOT Hazardous Material.

### **Regulatory Information**

Not classified as dangerous in Annex 1 of the EEC Directive 67/548. The content and format of this MSDS are in accordance with EC directive 91/155/EEC.

### **Other Information**

Kosher Certified