



BR-1000 BROWN

2105505
PRODUCT SPECIFICATION

Description

BR-1000 BROWN is a dough conditioner to be used in all types of bread applications; increases dough tolerance and shelf life.

Product Characteristics

Form: Free flowing
Color: Cream colored powder

Usage

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

Ingredients

Wheat flour, Datem, Dextrose, Enzymes, Ascorbic Acid, Azodicarbonamide (ADA), L—Cysteine

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.
2105505	LB	35	5 X 7	52	50