



Description

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.

Ingredients

Wheat flour, DATEM (Diacetylated tartaric acid esters of monoglycerides), Dextrose, Ascorbic Acid, Natural Enzymes.

Appearance

Form: Free flowing powder
Color: Off-white or Beige

Moisture %

AACC International Method 44-16-01
< 14%: PASS

pH Value

AACC International Method 02-52.01
> 2.5: PASS

Baking Standards

Straight Dough Method
AACC International Method 10-10.03
Proof Time Limits: PASS
Bread Volume by Laser Topography – BVM Method
AACC International Method 10-14.01
Bread Volume Limits: PASS

Packaging Information

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

Item #	Units per case	Case dimensions			Cubic feet
		Length	Width	Height	
2104505	*50 lb.	15	5	32	1.39 ft ³

Packaging	Quantity/ Pallet	Quantity/ Layer	Layers/ Pallet	Complete Pallet Dimensions	Pallet Net Weight
Bag	40	5	8	48" x 40" x 52"	2,000 lbs.



BR-1000 Blue
2104505
PRODUCT SPECIFICATION

Usage

Recommended to use 2lb BR-1000 BLUE per 100lbs of flour (2% w/w of flour).

Shelf Life & Storage

12 months after date of production. Keep in cool dry place (Maximum 77°F and 70% RH).

Kosher

This product is certified kosher by OU Kosher rabbinical service.

BSE

No animal products or animal originated ingredients are used in manufacturing process.

Lot Coding

YYMMDDP - Y=year; M=month; D=date; P=facility where O=Oregon; A= St. Ansgar; N=Yorkton.
Example: 1503120 = Product produced on March 12th, 2015 at the Oregon (Eugene) facility.

Vegetarian Status

Acceptable for "Vegan" diets.

Allergen Statement

Contains gluten (wheat and barley product).

Country of Origin

USA

Quality Certificates

Production facility is audited by BRC to be compliant with Global Food Safety Initiative (GFSI) standards.