



Product Description

A Clean Label 5% Bread Base for a variety of sweet doughs including Brioche, Danish and Cinnamon Rolls.

Ingredients

Wheat Flour, Wheat Gluten, Yeast, Natural Flavors, Natural Enzymes, Beta Carotene, Ascorbic Acid.

Appearance

Form: Free flowing powder

Color: Off-white or Beige

Moisture %

AACC International Method 44-16-01

< 14%: PASS

pH Value

AACCI 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	
3308505	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.

Shelf Life & Storage

12 months after date of production if stored below 80°F/27°C.

Kosher

OU Kosher Certification

Lot Coding

Numeric code description YYMMDDFP: Y = year; M = Month, D = date, F = facility, P = pallet/ batch sequence Example: 19031632 = Product produced on March 16th 2019, 3 = manufactured at La Mirada, California Facility, pallet/batch 2

BSE

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

Preservatives

No preservatives present.

GMO Status

Contains ingredients (enzymes) made with GMO

Vegetarian Status

Acceptable for "Vegan" diets.

Allergen Statement

Contains gluten.

Country or Origin

USA

Quality certificates

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

Usage

Bellarise Hawaiian Roll 5% Base is added directly to flour; (5% based on flour weight).