

DATEM REPLACER 4101505

PRODUCT SPECIFICATION

Product Description

Clean Label DATEM Replacer

Ingredients

Wheat Flour, Natural Enzyme

Appearance

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

Moisture %

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

Baking Standards

Straight Dough Bread – Making 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

pH Value

AACC International Method 02-52.01 3.5 (min.)

Packaging Information

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

Item #	Units per case	Case dimensions			Cubic feet
		Height	Length	Width	Cubic feet
4101505	50 lb. bag	48"	40"	46"	51.11

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

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PRODUCT SPECIFICATION

Shelf life & storage

12 months after date of production if stored 55°F/13°C and below 80°F/27°C.

Kosher

OU certified

Lot coding

YYMMDDP – Y=year; M=month; D=date; P=facility – O=Oregon, A=St. Ansgar, N=Yorkton Example: 2003120 = Product produced on March 12th, 2020 at the Oregon (Eugene) facility.

GMO statement

Contains GMO

BSE

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

Preservatives

No preservatives are present in product.

Vegetarian status

Acceptable for "Vegan" diets.

Gluten

Contains gluten

Country of origin

United States

Quality certificates

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

<u>Usage</u>

Bellarise DATEM Replacer can be added directly to the flour. (1% or less based on flour weight). Simply use 1 to 1 if using as a replacer.

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