

# **Product Description**

An all-natural solution for the reduction of oil in bread formulas.

# **Ingredients**

Wheat Flour, Soy Flour, Natural Enzymes.

## **Appearance**

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

#### **Moisture %**

AACC International Method 44-16-01 < 14% (max.)

## **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** 

# 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
		Length	Width	Height	Cubic feet
F21033	*50 lb.	15	5	32	1.39 ft <sup>3</sup>

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

## **Shelf Life & Storage**

12 months after date of production if stored between 50°F/10°C and 80°F/27°C.

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#### Kosher

Pending - OU Kosher Certification (Pending)

## **Lot Coding**

YYMMDDP - Y=year; M=month; D=date; P=facility where 0=Oregon; A= St. Ansgar; N=Yorkton. Example: 1903120 = Product produced on March 12th, 2019 at the Oregon (Eugene) facility.

#### **BSE**

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

## **Preservatives**

No preservatives present.

## **GMO Status**

Non-GMO

#### **Vegetarian Status**

Acceptable for "Vegan" diets.

## <u>Allergen Statement</u>

Contains gluten and soy.

#### **Country or Origin**

USA

# **Quality certificates**

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

#### **Usage**

Bellarise oil reducer is added directly to flour; (1.0% based on flour weight).

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