

BELLASOFT 1000

4102255

PRODUCT SPECIFICATION

Product Description

BellaSOFT 1000 is a softener used for yeast raised breads, buns, rolls and ciabatta.

Ingredients

Wheat 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 5.0 (min.)

Packaging information

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

Item #	Units per case	bag dimensions			Cubic feet
		Length	Width	Height	Cubic leet
4102255	25 lb.	11"	5"	21"	0.67 ft ³

Shelf life & storage

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

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Kosher

This product is certified kosher by OU Kosher rabbinical service.

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.

Vegetarian status

Acceptable for "Vegan" diets.

Allergen Statement

Contains gluten.

Country or origin

USA

Quality certificates

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

Usage

0.2-0.5 lb. of BellaSOFT 1000 for 100 lbs. of flour.

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