

FTO Improver Plus 3424505 PRODUCT SPECIFICATION

Product Description

A clean label product formulated for Freezer-To-Oven baking, eliminating the need for proofing of frozen dough prior to baking while still achieving excellent volume.

Ingredients

Wheat Flour, Natural Enzymes.

Appearance

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

Moisture %

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

pH Value

AACC International Method 02-52.01 3.5 (min.)

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: 1350 mL (min.)

Packaging Information

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

Item #	Units per case	Cas	Cubic feet		
		Length	Width	Height	Cubic leet
3424505	50 lb.	15	5	32	1.39 ft ³

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

Updated 4/17/20 Page 1 of 2

This information is not to be taken as a warranty nor representation for which we assume legal responsibility. This information is not a permission nor recommendation to practice any patented invention without a license. This information is offered solely for your consideration, investigation, and verification.





FTO Improver Plus 3424505 PRODUCT SPECIFICATION

Shelf Life & Storage

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

Kosher

This product is certified by OU Kosher rabbinical service.

<u>BSE</u>

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

Lot Coding

YYMMDDP - Y=year; M=month; D=date; P=facility where 0=Oregon; A= St. Ansgar; N=Yorkton. Example: 1503120 = Product produced on March 12th, 2015 at the Oregon (Eugene) facility.

Preservatives

No Preservatives Present

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.

Recommended to use 2lb Bellarise FTO Improver per 100lbs of flour (2% usage flour weight).

Page 2 of 2 Updated 4/17/20 This information is not to be taken as a warranty nor representation for which we assume legal responsibility. This information is not a permission nor

recommendation to practice any patented invention without a license. This information is offered solely for your consideration, investigation, and verification.

236 North Chester Avenue, Suite. 200; Pasadena, CA 91106 🕏 855.871.6100 🕏 www.bellarise.com

