

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.)

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: 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	
F21033	*50 lb.	15	5	32	1.39 ft ³

Packaging	Quantity/ Pallet	Quantity/ Layer	Layers/ Pallet	Complete Pallet Dimensions	Pallet Net 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.

Kosher

Pending - OU Kosher Certification (Pending)

Lot Coding

YYMMDDP - Y=year; M=month; D=date; P=facility where O=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.

Allergen Statement

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).