

Product Description

BellaSponge Dough Conditioner is a clean label, non-gmo solution for improved dough rheology, enhanced flavor and extended shelf life.

Ingredients

Sweet Dairy Whey, Wheat Flour, Yeast, Natural Enzymes, Ascorbic Acid.

Appearance

Form: Free flowing powder

Color: Off-white or Beige

Moisture %

AACC International Method 44-16-01

< 14%: PASS

pH Value

AACC International Method 02-52.01

> 2.5: PASS

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	
2119505	*50 lb.	15	5	32	1.39 ft ³

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

Shelf Life & Storage

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

Kosher

OU Kosher Certificate - Pending

GMO Statement

Non-GMO according to EEC regulations.

BSE

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

Lot Coding

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

Allergen Statement

Contains gluten (wheat and barley product) and whey (dairy product).

Country of Origin

USA

Quality Certificates

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

Usage

1% or less.