

**Product Description**

Clean Label DATEM Replacer

**Ingredients**

Wheat Flour, Natural Enzyme

**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

3.5 (min.)

**Baking Standards**

Straight Dough Bread – Making 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
		Height	Length	Width	
4101505	50 lb. bag	48"	40"	46"	51.11

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 55<sup>o</sup>F/13<sup>o</sup>C and below 80<sup>o</sup>F/27<sup>o</sup>C.

**Kosher**

OU certified

**Lot coding**

YYMMDDP – Y=year; M=month; D=date; P=facility – O=Oregon, A=St. Ansgar, N=Yorkton

Example: 2003120 = Product produced on March 12th, 2020 at the Oregon (Eugene) facility.

**GMO statement**

Contains GMO

**BSE**

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

**Preservatives**

No preservatives are present in product.

**Vegetarian status**

Acceptable for “Vegan” diets.

**Gluten**

Contains gluten

**Country of origin**

United States

**Quality certificates**

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

**Usage**

Bellarise DATEM Replacer can be added directly to the flour. (1% or less based on flour weight).

Simply use 1 to 1 if using as a replacer.