

Product Description

A Dough Conditioner for Double Layered Flatbreads.

Ingredients

Whole Wheat Flour, Guar Gum, Mono-and Diglycerides, L-Cysteine, Natural Enzymes.

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 (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	
3301505	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

OU Kosher Certification

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.

BSE

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

Preservatives

No preservatives present.

GMO Status

Contains GMO

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

Bellarise Pita Improver is added directly to flour; (2.0% or less based on flour weight).