

Product Description

BellaSOFT Ever Fresh is a natural enzyme solution for extended shelf life of buns and other breads and improved texture and crumb structure.

Ingredients

Whole Wheat Flour, 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

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: 1300ml (min.)

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	
2138505	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.

BSE

No animal products or animal originated ingredients are used in the 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

GMO Status

Product does not contain genetically modified material. Product can be used in Non-GMO Project Verified Certified applications and meets all current USDA Standards for non-bioengineered food labeling.

Vegetarian Status

Acceptable for "Vegan" diets.

Allergen Statement

Contains gluten.

Country of Origin

USA

Quality Certificates

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

Usage

BellaSOFT Ever Fresh is added directly to flour at 0.50% w/w or less based on flour weight.