

Document: 620-TDS-125
Revision: 2.0
Product: IBIS® Blue
Brand: SAF PRO®
Date: 8/2/17

TECHNICAL DATA SHEET

Product Description

IBIS® Blue is a dough conditioner that is especially designed for frozen dough and pre-proofed laminated frozen dough. IBIS® Blue will help to strengthen the dough, improve machinability, improve gas retention within the dough, improve volume and structure and produce a thin and crispy outer crust.

Regulatory

Product is produced from materials that are wholesome and free from extraneous matter. Product is prepared following Good Manufacturing Practices, and complies with the Federal Food, Drug and Cosmetic Act of 1938, as amended and published in the CFR.

Lesaffre Yeast Corporation is the US importer of record for SAF Pro Dough Conditioners manufactured by LIS-France, Cerences, France. LIS-France is included in Lesaffre Yeast Corporation's Foreign Supplier Verification Program.

Ingredient Statement

Enriched wheat flour, DATEM, ascorbic acid, enzymes

Manufacturing Process

Blending, packaging

Applications

Baguettes, bagels, pizza crusts, mixes, frozen dough, par baked, retarded doughs, no-time doughs

Usage

Add directly to the flour at 0.25 – 0.3% of the total flour weight

Item Numbers / Packaging Format / Grind / UPC

Item Number	Net Wt.	Package	Form	UPC - Case
27650	10 kg	Poly-lined corrugated box	Powder	0 17929 27650 8

Import / Export Tariff code

2106.90.99.98

Product Specifications

Parameter	Specification	Test Method
Ascorbic Acid	1.08-1.32%	Internal Method Phc022
Salmonella	Negative / 25 gm	SMS (BIOMERIEUX), validated AFNOR # AES 10/04 - 05/04

Package / Pallet Dimensions

Item	Case				Pallets						
	L	W	H	Cu. Feet	Tiers	Units/ Tier	Cases/ Pallet	L	W	H	Cu. Feet
	Inches							Inches			
27650	11.5	11.5	8.875	0.7	4	12	48	48	40	41.5	46



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Shelf Life & Storage

Unopened - Shelf life of 24 months (80°F / 70% RH), 3 months after opening

Kosher

Certified Kosher Pareve

Packaging

Poly-lined corrugated box

Recyclable material

Corrugated box

Batch Designation

Blends based on shift

Lot Coding

0817 143506

08=Month (August)

17=Year (2017) of manufacture

143506=Product Batch

GMO / Organic Statement

Contains GMO enzymes and should not be used in non-GMO or organic products

BSE / TSE

No animal products used in manufacturing process or raw materials

Preservatives

No preservatives present in product

Sterilization

NA

Vegetarian Status

Acceptable for “Vegan” diets

Country of Origin

France

GMPs

EU Food GMPs

ISO

ISO9001

Gluten Status

Contains gluten from wheat flour



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Food Defense Program (Mitigation Strategies)

Facilities are registered with the FDA and are in compliance with FDA Guidelines relating to Food Security.

Master File

Not Required

Third Party Audits

FSSC-22000

Food Safety Plans and Preventive Controls

Product contains wheat flour, which is a raw agricultural product that has been known to contain Salmonella and E.coli.. There is no kill step in the processing of the flour or the dough conditioner. The FDA does not consider pathogen testing to provide 100% assurance of the absence of pathogen, so customers using wheat flour must consider the risk as part of their Hazard Analysis and Risk Based Preventive Control Program per 21 CFR 117.

The information herein is true and accurate to the best of our knowledge. However, this data sheet is not to be considered as guarantee expressed or implied, or as a condition of sale of this product.



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NUTRIENT INFORMATION

NUTRITIONAL INFORMATION (Approx. / 100 grams)			
Calories	532	Total Fibers (g)	1.5
Calories from Fat	323	Soluble Fibers (g)	1.2
Moisture (g)	8.0	Insoluble Fibers (g)	0.3
Protein (g)	7.9	Sodium (mg)	130
Total Fat (g)	35.9	Potassium (mg)	86
Saturated Fat (g)	.9	Calcium (mg)	12
Unsaturated Fat (g)	35.0	Iron (mg)	3
Trans Fat (g)	0	Vitamin A (ucg RE)	0
Cholesterol (g)	0	Vitamin C (mg)	1200
Ash (g)	0.6	Vitamin D (IU)	0
Total Carbohydrates (g)	45.7	Vitamin E (ucg)	0
Sugars (g)	0.7	Folate (ucg)	167
Added Sugars (g)	0	Vitamin B3 (mg)	4

g = gram mg = milligram
µcg = microgram RE = Retinol Equivalent
NE = Niacin Equivalent IU = International Units

Data Source: Calculated from ingredient datasheets and USDA Nutrient Database



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Allergens & Sensitizing	Present in Product		Present on Same Line	
	Yes	No	Yes	No
Milk Products (butter, casein, cheese, whey, nougat, malted milk, sour cream, yogurt, etc.):	☐	☒	☒	☐
Egg Products (mayonnaise, meringue, ovalbumin, etc.):	☐	☒	☐	☒
Fish (any type):	☐	☒	☐	☒
Shell Fish (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.):	☐	☒	☐	☒
Tree Nuts (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.):	☐	☒	☐	☒
Wheat Products (bran, bread crumbs, cracker meal, farina, graham flour, wheat germ, gluten, etc.):	☒	☐	☒	☐
Peanuts:	☐	☒	☐	☒
Soybean Products (tofu, miso, soy-derived vegetable protein, etc.):	☐	☒	☒	☐
Barley Products:	☐	☒	☐	☒
BHA/BHT:	☐	☒	☐	☒
Celery (root, leaves, stalk):	☐	☒	☐	☒
Chocolate Products:	☐	☒	☐	☒
FD&C Colors (Yellow #5, etc.):	☐	☒	☐	☒
Hydrolyzed Animal Protein:	☐	☒	☐	☒
Hydrolyzed Plant Protein:	☐	☒	☐	☒
3-MCPD (Monochloropropdiol):	☐	☒	☐	☒
Meat & Meat Derivatives (beef, pork, etc.):	☐	☒	☐	☒
Monosodium Glutamate:	☐	☒	☐	☒
Oat Products:	☐	☒	☐	☒
Rye Products:	☐	☒	☐	☒
Seeds (cottonseed, poppy, sesame, sunflower, mustard, etc.):	☐	☒	☐	☒
Sulfites	☐	☒	☐	☒

Labeled as contains wheat

The following procedures are in place to prevent cross-contamination after running product containing allergens:

Validated Cleaning Procedures
Production Scheduling
Allergen Training
Raw Material Segregation



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