

Document: 620-TDS-147
Revision: 1.0
Product: Softness 3.1 + V
Brand: SAF Pro®
Date: 12/27/16

TECHNICAL DATA SHEET

Product Description

A bread improver that improves the crumb softness, extending the shelf life of the finished baked product

- Easy to use
- Provides optimum volume
- Reduces labor cost – increases productivity

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.

Ingredient Statement

Enriched Wheat Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Ascorbic Acid, Enzymes

Manufacturing Process

Blending, packaging

Applications

Frozen baguettes, bagels, pizza crusts, and breads

Usage

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

Item Numbers / Packaging Format / Grind / UPC

Item Number	Net Wt.	Package	Form	UPC - Case
27275	10 Kg	Poly-lined corrugated box	Powder	

Import / Export Tariff code

1901.90

Product Specifications

Parameter	Specification	Test Method
Ascorbic Acid	1.44-1.76%	Internal Method Phc022
Coliform	<100 CFU/g	BAM Chapter 4
Salmonella	Negative / 25 gm	BAM Chapter 5



7475 West Main St. Milwaukee, WI 53214

Document: 620-TDS-147
Revision: 1.0
Product: Softness 3.1 + V
Brand: SAF Pro®
Date: 12/27/16

TECHNICAL DATA SHEET

Package / Pallet Dimensions

Item	Case				Pallets						
	L	W	H	Cu. Feet	Tiers	Units/ Tier	Cases/ Pallet	L	W	H	Cu. Feet
	Inches							Inches			
2275	32.5	17.75	XX	5.5	8	5	40	48	40	52	57.8

Shelf Life & Storage

Unopened - Shelf life of 24 months (Cool, dry conditions), 3 months after opening

Kosher

Certified Kosher Pareve

Halal

Compliant, not certified

Packaging

Poly-lined corrugated box

Recyclable material

Corrugated box and poly liner

Batch Designation

Blends based on shift

Lot Coding

Example: 0316 143506 where 03=Month (March), 16=Year (20162.) of manufacture, 143506=Product Batch

GMO / Organic Statement

Does not contain Genetically Modified Organisms, as defined by 201/18/EC European Law

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



7475 West Main St. Milwaukee, WI 53214

Document: 620-TDS-147
Revision: 1.0
Product: Softness 3.1 + V
Brand: SAF Pro®
Date: 12/27/16

TECHNICAL DATA SHEET

GMPs

EU Food GMPs

ISO

No

Gluten Status

Contains gluten from wheat flour

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



7475 West Main St. Milwaukee, WI 53214

Document: 620-TDS-147
Revision: 1.0
Product: Softness 3.1 + V
Brand: SAF Pro®
Date: 12/27/16

TECHNICAL DATA SHEET

NUTRIENT INFORMATION

NUTRITIONAL INFORMATION (Approx. / 100 grams)			
Calories	363	Total Fibers (g)	2.6
Calories from Fat	6	Soluble Fibers (g)	2.1
Moisture (g)	11.7	Insoluble Fibers (g)	.5
Protein (g)	10.3	Sodium (mg)	34
Total Fat (g)	0.7	Potassium (mg)	105
Saturated Fat (g)	0.2	Calcium (mg)	15
Unsaturated Fat (g)	0.5	Iron (mg)	1
Trans Fat (g)	0	Vitamin A (ug RE)	0
Cholesterol (g)	0	Vitamin C (mg)	1600
Ash (g)	0.9	Vitamin D (IU)	0
Total Carbohydrates (g)	76.4	Vitamin E (mcg)	0
Sugars (g)	0.3	Vitamin B3 (mg)	1
Added Sugars (g)	0	Folate (ucg)	26

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

Data calculated from technical data sheets provided by ingredient suppliers and formula



7475 West Main St. Milwaukee, WI 53214

Document: 620-TDS-147
Revision: 1.0
Product: Softness 3.1 + V
Brand: SAF Pro®
Date: 12/27/16

TECHNICAL DATA SHEET

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.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Egg Products (mayonnaise, meringue, ovalbumin, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish (any type):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Shell Fish (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Tree Nuts (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Wheat Products (bran, bread crumbs, cracker meal, farina, graham flour, wheat germ, gluten, etc.):	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Peanuts:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybean Products (tofu, miso, soy-derived vegetable protein, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Barley Products:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
BHA/BHT:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery (root, leaves, stalk):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Chocolate Products:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
FD&C Colors (Yellow #5, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Hydrolyzed Animal Protein:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Hydrolyzed Plant Protein:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3-MCPD (Monochloropropdiol):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Meat & Meat Derivatives (beef, pork, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Monosodium Glutamate:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Oat Products:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Rye Products:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Seeds (cottonseed, poppy, sesame, sunflower, mustard, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulfites	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

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



7475 West Main St. Milwaukee, WI 53214