Document Number: 02114 TECHNICAL DATA SHEET

Version: 4

Product: SAFPro Volume 3.1

Brand: SAFPro® Date: 2/13/2019

Product Description

A clean label dough conditioner that improves the consistency and quality of the dough.

- Ensures a smooth crust
- Improves the tolerance of the dough
- Helps fermentation
- Helps to avoid slack doughs
- Standardize the quality of the flour

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.

Allergen Statement

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

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 0.1 - 0.5% of the total flour weight.

Item Numbers / Packaging Format / Grind / UPC

Item Number	Net Wt.	Package	Form	UPC - Case
27251	10 kg	Poly-lined corrugated box	Powder	1 00 17929 27251 4

Import / Export Tariff code

2106.90.99.98

Product Specifications

Parameter	Specification	Test Method
Ascorbic Acid	2.88-3.52	Internal Method Phc022
Moisture	7.0-11.0%	AOAC 960.18
Salmonella	Negative / 375 g	AOAC OMA 2001.09/BAM CH 5
	(Composite 15 – 25 g samples)	



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Package / Pallet Dimensions

Item	Case				Pallets						
	L W H			Cu.	Tiers	Units/	Cases/	L	W	Н	Cu.
	Inches			Feet		Tier	Pallet	Inches			Feet
27251	11	11	8	0.56	4	12	48	48	40	37.75	42.0

Shelf Life & Storage

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

Kosher

Certified Kosher Pareve

Halal

Certified

Packaging

Poly-lined corrugated box

Recyclable material

Corrugated box

Batch Designation

Blends based on shift

Lot Coding

01312018

01=Month (Jan) 31 = Day = 31 st 2018 = Year

GMO Statement

Certified as Non-GMO to True North Standard by NSF.

Organic Statement

The product is not certified organic, check with your certification agency prior to use.

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.



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Country of Origin

United States

GMPs

21 CFR 117

ISO

No

Gluten Status

Contains gluten from wheat.

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

BRC

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.



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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,

NUTRIENT INFORMATION

NITEDITION AT INFORMATION (Assured / 100 assure)						
NUTRITIONAL INFORMATION (Approx. / 100 grams)						
Calories	350.4	Total Fibers (g)	3.4			
Calories from Fat	9.1	Soluble Fibers (g)	0.2			
Moisture (g)	7.7	Insoluble Fibers (g)	3.2			
Protein (g)	7.4	Sodium (mg)	4.6			
Total Fat (g)	1	Potassium (mg)	102.6			
Saturated Fat (g)	0.4	Calcium (mg)	13.5			
Unsaturated Fat (g)	0.2	Iron (mg)	4.5			
Trans Fat (g)	0.4	Vitamin A (ucg RE)	0			
Cholesterol (g)	0	Vitamin C (mg)	3200			
Ash (g)	3.7	Vitamin D (IU)	0			
Total Carbohydrates (g)	80.1	Vitamin E (ucg)	0			
Sugars (g)	0	Vitamin B1	0.9			
Added Sugars (g)	0	Vitamin B3	7			

g = gram

mg = milligram RE = Retinol Equivalent μ cg = microgram 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 Yes No		Present on Same Line Yes No		Present in Facility Yes No	
Milk Products (butter, casein, cheese, whey, nougat, malted		NO	162	INO	162	INO
milk, sour cream, yogurt, etc.):		V		V	V	18
Egg Products (mayonnaise, meringue, ovalbumin, etc.):	18	V	28	V	18	V
Fish (any type):	18	V	18	V	18	V
Shell Fish (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.):	П	V		✓		V
Tree Nuts (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.):		V		✓		V
Wheat Products (bran, bread crumbs, cracker meal, farina, graham flour, wheat germ, gluten, etc.):			V	П	V	
Peanuts:	繁	V		V		V
Soybean Products (tofu, miso, soy-derived vegetable protein, etc.):	П	V		V	V	П
Barley Products:	18	V	V	18	V	
Rye Products:	18	V	V	18	V	
вна/внт:	26	V		V		V
Celery (root, leaves, stalk):	響	V		V		V
Chocolate Products:	18	V		~	E.	~
FD&C Colors (Yellow #5, etc.):	18	V		V		V
Hydrolyzed Animal Protein:	据	V		V		V
Hydrolyzed Plant Protein:	据	V		~		~
3-MCPD (Monochloropropidiol):	28	V		V		V
Meat & Meat Derivatives (beef, pork, etc.):	28	V		V		V
Monosodium Glutamate:	188	V	23	V		V
Oat Products:	18	V	E	~	E	~
Seeds (cottonseed, poppy, sesame, sunflower, mustard, etc.):		V		V		V

