

Document Number: 02115
Version: 4
Product: SAFPro Volume 4.1
Brand: SAFPro®
Date: 2/13/2019

TECHNICAL DATA SHEET

Product Description

A dough conditioner that helps in the machinability of the dough and improves the volume of the finished products.

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 and Finished Product 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 0.25 – 0.3% of the total flour weight.

Item Numbers / Packaging Format / Grind / UPC

Item Number	Net Wt.	Package	Form	UPC - Case
27350	22.05lb / 10 kg	Poly-lined corrugated box	Powder	1 00 17929 27350 4

Import / Export Tariff code

2106.90.99.98

Product Specifications

Parameter	Specification	Test Method
Ascorbic Acid	4.5-5.5%	Internal Method Phc022
Moisture	7.0-11.0%	AOAC 960.18
Salmonella	Negative / 375 g (Composite 15 – 25 g samples)	AOAC OMA 2001.09/BAM CH 5



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Package / Pallet Dimensions

Item	Case				Pallets						
	L	W	H	Cu. Feet	Tiers	Units/ Tier	Cases/ Pallet	L	W	H	Cu. Feet
	Inches							Inches			
27350	11	11	11	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 = 31st

2018 = Year

GMO Statement

Non-GMO Verified 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

NUTRITIONAL INFORMATION (Approx. / 100 grams)			
Calories	344	Total Fibers (g)	3.4
Calories from Fat	9	Soluble Fibers (g)	0.3
Moisture (g)	7.6	Insoluble Fibers (g)	3.1
Protein (g)	7.4	Sodium (mg)	3.9
Total Fat (g)	1.0	Potassium (mg)	99.6
Saturated Fat (g)	0.4	Calcium (mg)	13.3
Unsaturated Fat (g)	0.6	Iron (mg)	4.4
Trans Fat (g)	0	Vitamin A (ucg RE)	0
Cholesterol (g)	0	Vitamin C (mg)	5000
Ash (g)	5.5	Vitamin D (IU)	0
Total Carbohydrates (g)	78.5	Vitamin E (ucg)	0
Sugars (g)	0	Vitamin B1 (mg)	0.9
Added Sugars (g)	0	Vitamin B3 (mg)	6.4

g = gram

mg = milligram

µg = 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		Present in Facility	
	Yes	No	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 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"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish (any type):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<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"/>	<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"/>	<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"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Peanuts:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Barley Products:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Rye Products:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
BHA/BHT:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<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"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Chocolate Products:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<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"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Hydrolyzed Animal Protein:	<input type="checkbox"/>	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3-MCPD (Monochloropropdiol):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<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"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Monosodium Glutamate:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<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"/>	<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"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

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