

Document: 620-TDS-013
Revision: 1.0
Product: Volume 5.1
Brand: SAF Pro®
Date: 12/5/16

TECHNICAL DATA SHEET

Product Description

A dough improver providing improved dough handling, strength, and volume to the finished product

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

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

Usage

Add directly to the flour at 0.50% of the total flour weight

Item Numbers / Packaging Format / Grind / UPC

Item Number	Net Wt.	Package	Form	UPC - Case
27715	10 Kg.	Poly-lined corrugated box	Powder	1 00 17979 27715 1

Import / Export Tariff code

1901.90

Product Specifications

Parameter	Specification	Test Method
Ascorbic Acid	2.7-3.3 %	Internal Method Phc022
Coliform	<100 CFU/g	BAM Chapter 4
Salmonella	Negative / 375 gm	BAM Chapter 5

Package / Pallet Dimensions

Item	Case				Pallets						
	L	W	H	Cu. Feet	Tiers	Units/ Tier	Cases/ Pallet	L	W	H	Cu. Feet
	Inches							Inches			
27715	11.5	11.5	8/75	.67	4	12	48	48	40	66	73.3

Shelf Life & Storage

Unopened - Shelf life of 24 months (Store product at 65-75°F (18-26°C)), 3 months after opening

Kosher

Certified Kosher Pareve



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Halal

Compliant, not certified

Packaging

Poly-lined corrugated box

Recyclable material

Corrugated box and liner

Batch Designation

Blends based on shift

Lot Coding

Example: 0316 143506 where 03=Month (March), 16=Year (2016) of manufacture, 143506=Product Batch

GMO / Organic Statement

Does not contain Genetically Modified Organisms (GMO), as defined by 2001/18/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

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



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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	362	Total Fibers (g)	2.6
Calories from Fat	6	Soluble Fibers (g)	2.1
Moisture (g)	11.5	Insoluble Fibers (g)	0.5
Protein (g)	10.1	Sodium (mg)	24
Total Fat (g)	0.6	Potassium (mg)	103
Saturated Fat (g)	.2	Calcium (mg)	15
Unsaturated Fat (g)	.4	Iron (mg)	1
Trans Fat (g)	0	Vitamin A (ug RE)	0
Cholesterol (g)	0	Vitamin C (mg)	3000
Ash (g)	0.9	Vitamin D (IU)	0
Total Carbohydrates (g)	76.8	Vitamin E (mcg)	0
Sugars (g)	0.3	Vitamin B3 (mg)	1
Added Sugars (g)	0	Folate (ucg)	25

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



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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.):	<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



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Label



VOLUME 5.1

• BREAD IMPROVER • AMÉLIORANT DE PANIFICATION • MEJORANTE DE PANIFICACIÓN

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

CONTAINS: Wheat

Store in a cool, dry place.
Important: re-close bag after every use

Made In: United States

INGREDIENTS: Farine enrichie (Farine de blé, niacin, fer, mononitrate de thiamine, riboflavin, acide folique), acide ascorbique, enzymes

CONTIENT: Blé

Conserver dans endroit frais et sec.
Important: refermer le sac après chaque utilisation.

Fabriqué aux: Etats Unis

INGREDIENTES: Harina de Trigo Enriquecida (harina de trigo, niacina, hierro reducido, mononitrato de tiamina, riboflavina, ácido fólico), Ácido Ascórbico, Enzimas

CONTIENE: Trigo

Almacene en un lugar fresco y seco.
Importante: cierre la bolsa después de cada uso.

Producto de: Estados Unidos de América



1 00 17429 27715 1

Product Code: **27715** Net weight/Poids net/Peso Neto: **22.05lb/10KG**

Lesaffre Yeast Corporation: Milwaukee, WI 53214 USA

LESAFFRE
YEAST CORPORATION

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