

Technical Data Sheet



FRIAX SOFT

Item : 01100320012511	F Number: 7231
Material : 4108840	UPC : 622001072314
Data Sheet Version : 05	Validation Date : 06-10-2016

Product Description

A no time dough conditioner in powder form

Usage Information

Usage rate / recipe:

2 % on flour weight

Application / method:

Use in the production of hamburger buns, hot dog buns, dinner rolls, white breads and 60 % whole wheat breads

Ingredient List

Dextrose, wheat flour, sodium stearoyl-2-lactylate, vegetable oil (canola and/or soya), amylase, ascorbic acid, l-cysteine hydrochloride.

Country of Origin:

Made in Canada from domestic and imported ingredients

Physical and Chemical Parameters

Characteristic	Method	Min	Max	Unit	Target Value
Dry Slick /Colour Evaluation	Pekar Slick Test (AAAC 1410)	-	-	-	Matches Standard (100)
Sieve Check	Visual Sieve Check	-	-	-	Conform
Acid Level	Iodometric Titration	0.45	0.65	%	Within Min/Max Range

Organoleptic characteristics

Method	Description	Standards
TP 40-07	Aroma	Compares to standard
TP 40-07	Colour	Compares to standard

Microbiology (Indicative values)

Description	Max	Units
Total Plate Count	4, 000, 000	CFU/g
Yeast and Molds	15, 000	CFU/g
Coliforms	5, 000	CFU/g
E. coli	10	CFU/g
Salmonella	Absent / 25g	-

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Nutritional Information (Average per 100 g)

Formula 4853

NUTRIENT	Value per 100g	Unit
Calories	423.26	kcal
Total Fat	13.70	g
Saturated Fat	11.02	g
Trans Fatty Acids	0.01	g
Cholesterol	0.00	mg
Sodium	661.24	mg
Total Carbohydrate	73.74	g
Dietary Fibre	1.05	g
Sugars	43.76	g
Protein	2.88	g
Vitamin A	2.57	RE
Vitamin C	450.43	mg
Calcium	6.68	mg
Iron	1.47	mg

The nutritional values provided on this report are based on compositional calculations obtained from the USDA nutritional database along with supplier data sheets. Though these values are typical representations of the stated product from reliable sources, there is no guarantee that the nutritional values provided are an exact match to experimental values.

Allergen Information

Allergen	In Product	Manufactured On Same Line	Manufactured In Same Plant	In Plant For Distribution Only
Peanuts	No	No	No	No
Tree Nuts (walnut, hazelnut, pecan, cashew, almond, pistachio, macadamia, filbert)	No	No	No	No
Eggs or Egg Derivatives	No	No	Yes	Yes
Dairy or Dairy Derivatives	No	No	Yes	Yes
Soya or Soya Derivative (excluding soya oil)	No	Yes	Yes	Yes
Gluten (wheat, rye, oats, barley, triticale, kamut, spelt)	Yes	Yes	Yes	Yes
Sesame Seeds or Sesame Derivatives	No	No	No	No
Mustard Seeds or Mustard Derivatives	No	No	No	No
MSG (monosodium glutamate)	No	No	No	No
Sulfites (sulfur dioxide ppm)	<10ppm	Yes	Yes	Yes
Artificial Colours (Tartrazine, Allura Red, etc)	No	Yes	Yes	Yes
Fish / Crustaceans / Shellfish or their products	No	No	No	No

Effective Allergen Control procedures are in place to prevent cross-contamination throughout all steps of transportation, production, warehousing.

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Kosher Status

- Kosher Pareve COR322
 Kosher Dairy COR322D
 Not Kosher
 Other Certifications

GMO Information

- GMO material is present GMO material not present
 GMO may be present (starches, oils, etc.)

Quality Information

BRC Global Standard Certification – Grade A

Storage Conditions and Shelf Life

Product should be stored off the floor and away from strong odors, direct sunlight, and frost in a clean and dry location at temperatures between 16-20°C with a maximum R.H of 65%.

Shelf Life is 9 months from the manufacture date provided that the product is stored under the stated conditions above in its original unopened package.

Packaging Information

Packaging	Pallet Description	Pallet	Qty	Unit
Multi-wall paper bag – 25 kg net	Shrink-wrapped, slip sheet, wooden pallet	5/tier x 8 high	1000	kg

Lot Traceability Explanation

Lot traceability information is located on the side of the bag in the following order:

Material number / Batch number / Production date / Best before date
 i.e. '4003842 / Batch: 0000248067 / PD: 27-11-2015 / BB: 27-05-2016'

The material number begins with "4" and is seven digits in length (**41003842**). Each Puratos product has a unique material number for easy product identification. Batch numbers are automatically generated by SAP in chronological order and are 10 digits in length (**0000248092**). Production and best before dates use the following format: **DD-MM-YY**.

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