

**Product Description**

BellaSOFT 1000 is a softener used for yeast raised breads, buns, rolls and ciabatta.

**Ingredients**

Wheat flour, Natural enzymes

**Appearance**

Form: Free flowing powder

Color: Off-white or Beige

**Moisture %**

AACC International Method 44-16-01

14% (max.)

**pH Value**

AACC International Method 02-52.01

5.0 (min.)

**Baking Standards**

**Straight Dough Method**

AACC International Method 10-10.03

Proof Time Limits: PASS

**Bread Volume by Laser Topography – BVM Method**

AACC International Method 10-14.01

Bread Volume Limits: PASS

**Packaging information**

Multiwall Kraft bag with inner polyethylene liner Net weight 50 lbs. (22.68kg)

Item #	Units per case	bag dimensions			Cubic feet
		Length	Width	Height	
4102255	25 lb.	11"	5"	21"	0.67 ft <sup>3</sup>

**Shelf life & storage**

12 months after date of production if stored below 80°F/27°C.



**Kosher**

This product is certified kosher by OU Kosher rabbinical service.

**Lot coding**

YYMMDDP - Y=year; M=month; D=date; P=facility where O=Oregon; A= St. Ansgar; N=Yorkton.

Example: 1903120 = Product produced on March 12th, 2019 at the Oregon (Eugene) facility.

**BSE**

No animal products or animal originated ingredients are used in manufacturing process.

**Preservatives**

No preservatives present.

**Vegetarian status**

Acceptable for "Vegan" diets.

**Allergen Statement**

Contains gluten.

**Country or origin**

USA

**Quality certificates**

Production facility is audited by BRC to be compliant with Global Food Safety Initiative (GFSI) standards.

**Usage**

0.2-0.5 lb. of BellaSOFT 1000 for 100 lbs. of flour.