

Product Description

BR-1500 BLUE DC is a DATEM free dough conditioner to be used in all types of retarded and frozen dough applications; extends cold storage life of frozen and laminated doughs.

Ingredients

Wheat Flour, Ascorbic Acid, 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
 2.5: (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: 1300ml (min.)

Packaging Information

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

Item #	Units per case	Case dimensions			Cubic feet
		Length	Width	Height	
2114505	*50 lb.	15	5	32	1.39 ft ³

Packaging	Quantity/ Pallet	Quantity/ Layer	Layers/ Pallet	Complete Pallet Dimensions	Pallet Net Weight
Bag	40	5	8	48" x 40" x 52"	2,000 lbs.

Shelf Life & Storage

12 months after date of production if stored above 55°F/13°C and below 80°F/27°C.

Kosher

This product is certified kosher by OU Kosher rabbinical service.

GMO Statement

Non-GMO according to EEC regulations.

BSE

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

Lot Coding

YYMMDDP - Y=year; M=month; D=date; P=facility where 0=Oregon; A= St. Ansgar; N=Yorkton.

Example: 1503120 = Product produced on March 12th, 2015 at the Oregon (Eugene) facility.

Preservatives

No Preservatives Present

Vegetarian Status

Acceptable for "Vegan" diets.

Allergen Statement

Contains gluten (wheat and barley product).

Country of Origin

USA

Quality Certificates

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

Usage

Recommended to use 1lb BR-1500 BLUE per 100lbs of flour (1% w/w of flour).