

Document Number: 02104

TECHNICAL DATA SHEET

Version: 3

Product: SAFPro Freezer to Oven 3.1

Brand: SAFPro®

Date: 2/13/2019

Product Description

Freezer to Oven (FTO) 3.1 is a dough conditioner that is especially designed for freezer to oven (FTO) products, which are going from the freezer to the oven with no, or very short thawing time. FTO 3.1 is also recommended for ready-to-bake frozen dough, which is partially or completely proofed before freezing. FTO 3.1 will help to strengthen the dough, improve hydration, improve volume and structure, and extend the shelf life of the frozen 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), Inactive Dry Yeast, Xanthan Gum, Enzymes, Ascorbic Acid.

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 Segregation

Manufacturing Process

Blending, packaging

Applications

Frozen baguettes, bagels, pizza crusts, and rolls.

Usage

Add directly to the flour at 1.0% of the total flour weight.

Item Numbers / Packaging Format / Grind / UPC

Item Number	Net Wt.	Package	Form	UPC - Case
27745	10 Kg	Poly-lined corrugated box	Powder	1 00 17929 27745 8

Import / Export Tariff code

1901.90



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Product Specifications

Parameter	Specification	Test Method
Ascorbic Acid	1.08 – 1.32%	Internal Method Phc022
Moisture	5.0-9.0%	AOAC 960.18
Salmonella	Negative / 375 gm (Composite 15-25 gram Samples)	AOAC OMA 2001 09/BAM CH 5

Package / Pallet Dimensions

Package / Pallet Dimensions

Item	Case				Pallets						
	L	W	H	Cu. Feet	Tiers	Units/ Tier	Cases/ Pallet	L	W	H	Cu. Feet
	Inches							Inches			
27745	11	11	8	0.56	4	12	48	48	40	37.75	42.0

Shelf Life & Storage

Unopened - Shelf life of 24 months (Cool, dry conditions), 3 months after opening

Kosher

Certified Kosher Pareve

Halal

Certified

Packaging

Poly-lined corrugated box

Recyclable material

Corrugated box and poly liner

Batch Designation

Blends based on shift

Lot Coding

01312018

01=Month (Jan)

31 = Day = 31st

2018 = Year

GMO Statement

Certified as Non-GMO to True North Standard by NSF

Organic Statement

Not certified organic. Check with your certification agency prior to use.



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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

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	330	Total Fibers (g)	8.2
Calories from Fat	16.8	Soluble Fibers (g)	5.5
Moisture (g)	7.2	Insoluble Fibers (g)	2.7
Protein (g)	18.7	Sodium (mg)	577
Total Fat (g)	1.9	Potassium (mg)	146
Saturated Fat (g)	.5	Calcium (mg)	12.7
Unsaturated Fat (g)	1.4	Iron (mg)	2.7
Trans Fat (g)	0	Vitamin A (µcg RE)	0
Cholesterol (g)	0	Vitamin C (mg)	1200
Ash (g)	4.1	Vitamin D (IU)	0
Total Carbohydrates (g)	68.1	Vitamin E (µcg)	0
Sugars (g)	0	Vitamin B3(mg)	3.6
Added Sugars (g)	0		

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		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"/>