

Document: 620-TDS-014  
Revision: 2.0  
Product: Frozen 3.1  
Brand: SAF Pro®  
Date: 12/22/16

## TECHNICAL DATA SHEET

### Product Description

A Clean label bread improver that has been formulated to optimize shelf life of frozen dough.

### 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

Frozen baguettes, bagels, pizza crusts, and breads

### Usage

Add directly to the flour at 0.5 % of the total flour weight

### Item Numbers / Packaging Format / Grind / UPC

| Item Number | Net Wt. | Package                   | Form   | UPC - Case         |
|-------------|---------|---------------------------|--------|--------------------|
| 27735       | 10 Kg   | Poly-lined corrugated box | Powder | 1 00 17979 27735 9 |

### 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/<br>Tier | Cases/<br>Pallet | L      | W  | H  | Cu. Feet |
|       | Inches |       |    |          |         |                |                  | Inches |    |    |          |
| 27775 | 32.5   | 17.75 | XX | 5.5      | 8       | 5              | 40               | 48     | 40 | 52 | 57.8     |

### Shelf Life & Storage

Unopened - Shelf life of 24 months (Cool, dry conditions), 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 poly liner

### **Batch Designation**

Blends based on shift

### **Lot Coding**

Example: 0316 143506 where 03=Month (March), 16=Year (20162.) of manufacture, 143506=Product Batch

### **GMO / Organic Statement**

Contains GMO enzymes and should not be used in non-GMO or organic products

### **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

### **Master File**

Not Required



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### **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) | .5   |
| Protein (g)                                   | 10.9 | Sodium (mg)          | 21   |
| Total Fat (g)                                 | 0.6  | Potassium (mg)       | 10.  |
| Saturated Fat (g)                             | .1   | Calcium (mg)         | 14   |
| Unsaturated Fat (g)                           | .5   | Iron (mg)            | 1    |
| Trans Fat (g)                                 | 0    | Vitamin A (ug RE)    | 0    |
| Cholesterol (g)                               | 0    | Vitamin C (mg)       | 3000 |
| Ash (g)                                       | 0.1  | Vitamin D (IU)       | 0    |
| Total Carbohydrates (g)                       | 76.2 | 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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| <b>Allergens &amp; Sensitizing</b>                                                                        | <b>Present in Product</b>           |                                     | <b>Present on Same Line</b>         |                                     |
|-----------------------------------------------------------------------------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
|                                                                                                           | Yes                                 | No                                  | Yes                                 | No                                  |
| <b>Milk Products</b> (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"/>            |
| <b>Egg Products</b> (mayonnaise, meringue, ovalbumin, etc.):                                              | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| <b>Fish</b> (any type):                                                                                   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| <b>Shell Fish</b> (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.):  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| <b>Tree Nuts</b> (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.):             | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| <b>Wheat Products</b> (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"/>            |
| <b>Peanuts:</b>                                                                                           | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| <b>Soybean Products</b> (tofu, miso, soy-derived vegetable protein, etc.):                                | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| <b>Barley Products:</b>                                                                                   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| <b>BHA/BHT:</b>                                                                                           | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| <b>Celery</b> (root, leaves, stalk):                                                                      | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| <b>Chocolate Products:</b>                                                                                | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| <b>FD&amp;C Colors</b> (Yellow #5, etc.):                                                                 | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| <b>Hydrolyzed Animal Protein:</b>                                                                         | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| <b>Hydrolyzed Plant Protein:</b>                                                                          | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| <b>3-MCPD</b> (Monochloropropdiol):                                                                       | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| <b>Meat &amp; Meat Derivatives</b> (beef, pork, etc.):                                                    | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| <b>Monosodium Glutamate:</b>                                                                              | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| <b>Oat Products:</b>                                                                                      | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| <b>Rye Products:</b>                                                                                      | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| <b>Seeds</b> (cottonseed, poppy, sesame, sunflower, mustard, etc.):                                       | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| <b>Sulfites</b>                                                                                           | <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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