



Big 7 2.0

Country of Manufacture: United States

1001029382

UPC: 606980017931

Description

Big 7 2.0 is a base for the rapid production of Kaiser, French and Italian rolls.

Usage

Recommended to use 7 lb per 100 lb flour.

Ingredients

Salt, Palm Shortening, Dextrose, Sugar, Defatted Soy Flour, Mono- and Diglycerides, Corn Starch and 2% or Less of Each of the Following: Potassium Bromate, Ascorbic Acid (Vitamin C), L-Cysteine Hydrochloride, Enzymes.

GMO Status

This product contains enzymes which are manufactured by fermentation of microorganisms. Neither the enzyme nor the production organisms of the enzymes have been modified using modern biotechnology. One or more of the other non-enzyme ingredients in this product is comprised of raw materials derived or extracted from genetically modified organisms, however, the novel GMO protein or DNA has been removed during the refining or manufacturing process.

Certifications

Kosher Pareve by the Orthodox Union.

Mass Balance by the Roundtable on Sustainable Palm Oil

Product Characteristics

Color: Off-white

Form: Firm paste

Product Specifications

	UOM	Min	Max
Redox (mls)	ML	4.50	5.50
Salt	%	25.10	28.80

Additional Information

This product is not ready-to-eat or suitable for use in ready-to-eat applications.

Storage Information

Product from unopened containers that has been stored under recommended conditions of 55-85°F (13-29°C) may be used for up to 9 months.

Package Data

Package: BOX

Dimensions: LxWxH: 13x12x11, Vol: 1 Ft^3

Sub-Pkg: BOX 50LB

Net Wt. 50 LB, Gross Wt. 51.3 LB

Pallet: 1 Pkgs, Ti x Hi: 12 x 4

For questions, please contact customercare@corbion.com or 800-669-4092