Finish	Doc #: 2.3.2.13 Revision #: 61103.01.072022 Pages: 1/ 1		
<u>Product Number:</u> Product Name:	61103.01 Plus Pan Magnum 1%	<u>upc:</u> <u>Ean:</u> <u>GTIN:</u>	715803003225 0715803003225 00715803003225

Description:

Plus Pan Magnum 1% is a powerful conditioner for rolls & smaller breads which require excellent oven spring. It is a perfect dough conditioner for small yeast-raised products. Use at 0.75-1.25% of the total flour weight according to the recipe on the bag label.

Ingredient Declaration:

Wheat Flour, Guar Gum, Dextrose, DATEM, Canola Oil, Enzymes, Ascorbic Acid.

Physical Charac Appearance: Color:	Powder					Nutrition F servings per container Serving size	acts (100g)
Aroma:	Neutral					Amount per serving Calories	450
Packaging:	Multi-wa	ll bag				%	Daily Value*
Net Weight:	50 lb.	Gross Wei	ight:	50.7 lb.		Total Fat 20g	26%
	h					Saturated Fat 18g	90%
Dimensions (Incl	<u>nes):</u>					Trans Fat 0g	
L: 1	26	Ti:	5			Cholesterol Omg	0%
W:	16	Hi:	8			Sodium 170mg	7%
			-			Total Carbohydrate 61g	22%
H:	5	Cube:	1.2			Dietary Fiber 19g	68%
Storage: S	Store in a dry and cool environment at 20°C/68°F			Total Sugars 21g			
		,				Includes 20g Added Sugar	rs 40%
Shelf Life: 3	365 days	from Manufacture Date				Protein 4g	
Granulation:	JS Stand	ndard Size: 100% Thru #70			Vitamin D 0mcg	0%	
A II				Calcium 1778mg	140%		
<u>Allergens:</u> V	Vheat.					Iron 1mg	6%
Identity Preservation: Kosher Pareve OU			Potassium 158mg	4%			
Method of Traceability: Individual batches receive a		ceive a lot number		*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.			
					Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4		
Bioengineering S	engineering Status: Non-BE				oteni 4		
Country of Origin:		USA			Note: Nutritional data is for reference only and no liability or warranty of any kind, expressed or implied, is accepted for its		
Intended Use:	Intended Use: To use as a dough conditioner		nditioner		accuracy		

Microbiological:

This product is considered Not-Ready-To-Eat (NRTE) and requires further processing. As a result, no microbiological guarantees are provided.

Regulatory Compliance:

U.S. Food Standards: All ingredients comply with the FDA's CFR: Title 21 regulations and/or are considered Generally Recognized as Safe (GRAS).