

Finished Product Specification

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<u>Product Number:</u> 61103.01 UPC: 715803003225

Product Name: Plus Pan Magnum 1% EAN: 0715803003225

GTIN: 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 Characteristics:

Appearance: Powder

Color: White Aroma: Neutral

Packaging: Multi-wall bag

Net Weight: 50 lb. Gross Weight: 50.7 lb.

<u>Dimensions (Inches):</u>

L: 26 Ti: 5
W: 16 Hi: 8
H: 5 Cube: 1.2

Storage: Store in a dry and cool environment at 20°C/68°F

Shelf Life: 365 days from Manufacture Date

Granulation: US Standard Size: 100% Thru #70

Allergens: Wheat.

Identity Preservation: Kosher Pareve OU

Method of Traceability: Individual batches receive a lot number

Bioengineering Status: Non-BE

Country of Origin: USA

Intended Use: To use as a dough conditioner

Nutrition Fa	a
servings per container	
Serving size	(100g)
Amount per serving	
Calories	450
% D	aily Value'
Total Fat 20g	26%
Saturated Fat 18g	90%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 170mg	7%
Total Carbohydrate 61g	22%
Dietary Fiber 19g	68%
Total Sugars 21g	
Includes 20g Added Sugars	40%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 1778mg	140%
Iron 1mg	6%
Potassium 158mg	4%
*The % Daily Value tells you how much a ni serving of food contributes to a daily diet. 2 day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Pro	tein 4

Note: Nutritional data is for reference only and no liability or warranty of any kind, expressed or implied, is accepted for its 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).