

Product Data Sheet

PRODUCT: Double Acting Baking Powder SAS

ITEM NUMBER: Dawn Item # 00590902
UPC: Dawn UPC 029519 05327 7
SHELF LIFE: 730 Days

STORAGE CONDITIONS: Store in dry place and keep container tightly closed, keep away from heat and moisture. Ambient temp

KOSHER: OU pareve

CASE INFORMATION / 4/10#

TARE WGT: 4.60 lb.
GROSS WGT: 40.60 lb.
NET WGT: 40.00 lb.
CASE DIMENSIONS CASE 16.7"L x 16.6"W x 8.9H"
CUBE (CU FT): 1.4280

ITEM INFORMATION

TARE WGT: .90lb.
GROSS WGT: 10.90 lb.
NET WGT 10.00 lb.
ITEM DIMENSIONS: 8.188"L x 8.188"W x 7.813"H
PALLET SIZE: 30
PALLET STACK (TI/HI): 6 / 5

LOT CODING Five Digit Julian Date
EXPLANTION: 18021
18= the year 2018
021= the 21st day of the year
=January 21, 2018

LAST DATE REVISED: August 2, 2018



Product: DDA Name

Item Number: DDA Item Number

Nutrition Facts Label 100g Nutrition

Moisture	g	4.52
Ash	g	29.66
Calories	kcal	120.28
Protein	g	.08
Total Carbohydrate	g	29.77
Dietary Fiber	g	Include only non-digestible and digestible soluble and insoluble carbohydrates (with ≥ 3 monomeric units) and lignin that are intrinsic and intact in plants and isolated and synthetic non-digestible carbohydrates (with ≥ 3 monomeric units) determined by FDA to have physiological effects beneficial to human health. Isolated or synthetic non-digestible carbohydrates should be included in the calculation of dietary fiber: beta-glucan soluble fiber, psyllium husk, cellulose, guar gum, pectin, locust bean gum and hydroxypropyl methylcellulose. <i>*Complete page 2</i>
Insoluble Fiber	g	0
Soluble Fiber	g	0
Total Sugars	g	<i>*Complete page 3</i>
Added Sugars	g	Amount of sugar added to the product from sucrose, syrups, honey, added sugar in concentrated fruit or vegetable juices, etc. <i>*Complete page 3</i>
Sugar Alcohols	g	0
Total Fat	g	0
Saturated Fat	g	0
Monounsaturated Fat	g	0
Polyunsaturated Fat	g	0
<i>Trans</i> Fat	g	0
Cholesterol	mg	0
Sodium	mg	10765.57
Potassium	mg	66.23
Vitamin A	mcg RAE	0 IU vitamin A = 0.3 mcg retinol = 0.6 mcg B-carotene; 1 mcg RAE = 1 mcg retinol = 2 mcg supplemental B-carotene = 12 mcg B-carotene
Vitamin C	mg	
Vitamin D	mcg	40 IU vitamin D = 1 mcg vitamin D
Thiamin	mg	
Riboflavin	mg	
Niacin	mg	
Calcium	mg	2021.39
Iron	mg	20.61
Phosphorous	mg	2896.74
Folic Acid	mcg	
Folate	mcg DFE	1 DFE (Dietary Folate Equivalent) = 1 mcg naturally-occurring folate = 0.6 mcg folic acid
Sulfites	ppm	Enter the exact amount of sulfites added or produced during processing, not "<10ppm".



Dietary Fiber Source(s):
Not applicable

Non-Digestible Carbohydrate(s):
Not applicable

Naturally occurring sugar source(s):
Not applicable

Added sugar(s):
Not applicable

Ingredient List : Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, and Monocalcium Phosphate

ALLERGEN AND FOOD SENSITIVITY SURVEY

ITEM NUMBER: 00590902

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Please fill all columns in, answering "yes" or "no"; list specific tree nuts in the appropriate columns

COMPONENT	Present in Product	Present in products manufactured on the same line	Present in the manufacturing plant
Peanuts: peanut pieces, ground peanuts, peanut protein, peanut oil*, peanut butter, peanut flour, mandelona nuts (an almond flavored peanut product), etc.			
Tree Nuts: almond, beech nut, Brazil nut, butter nut, cashew, chestnut, chinquapin, coconut (U.S.), filbert/hazelnut, ginko nut, hickory nut, lichee nut, macadamia/bush nut, pecan, pine/pinon nut, pill nut, pistachio, shea nut, walnut, nut butter, oils*, etc.	No	No	Yes; almond and coconut
Wheat: flour, starch, bran, spelt, semolina, Einkorn, emmer, kamut, triticale, etc.	No	No	No
Milk: dry milk, casein, sodium caseinate, whey, yogurt powder, cheese, sour cream, etc.	No	No	Yes; Powdered Milk, Sodium Caseinate, Whey, Buttermilk, Whey solids
Eggs: frozen yolk, egg white powder, egg protein isolates, albumin, etc.	No	No	No
Soy: lecithin, oil*, flour, tofu, textured vegetable protein, soy milk, protein isolates, etc.	No	No	Yes; Soy lecithin
Gluten: wheat (durum, spelt, kamut), rye, barley, oats, triticale.	No	No	No
Fish: fish protein, extracts, etc.	No	No	No
Shellfish: crab, crayfish, lobster, prawn, shrimp, and extracts. Mollusks: snails, clams, mussels, oysters, cockle, scallops, and extracts.	No	No	No
Mustard: mustard seed, mustard powder, prepared mustard, yellow mustard, etc.	No	No	No
Tartrazine (FD&C Yellow #5)	No	No	No
Sesame: seed, paste, oil*, etc.	No	No	No
Sulfites: sulfur dioxide, sodium metabisulfite, etc. *Specify level of sulfites in first column (even if less than 10ppm)	No	No	Yes; Flavorings, Coconut

*Oils that are refined, bleached, and deodorized are not considered allergens according to the U.S. Food Allergen Labeling and Consumer Protection Act of 2004 and Health Canada.

LAST DATE REVISED: August 2, 2018

Additional Labeling Requirements - Please answer all questions

1. Does this product contain animal based ingredients? If "yes", list sources.

No

2. Does this product contain gluten? If "yes", list sources.

No

3. Does this product contain genetically modified ingredients? If "yes", list sources.

Yes; corn starch

4. If this product is an emulsifier, list sources(s) of fats.

No

Microbiological Specifications

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Microbiological Analysis: Not available

1. Aerobic Plate Count	
2. Coliform	
3. E. Coli	
4. Salmonella	
5. Coagulase Positive Staph	
6. Listeria sp	
7. Microorganism known to cause food intoxication or food poisoning	
8. Molds / Yeast	

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INGREDIENT BREAKDOWN

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<u>Ingredient</u>	<u>Percentage Range</u>
<u>Corn Starch</u>	<u>25-35%</u>
<u>Sodium Bicarbonate</u>	<u>25-35%</u>
<u>Sodium Aluminum Sulfate</u>	<u>20-30%</u>
<u>Monocalcium Phosphate</u>	<u>10-20%</u>

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GMO (Genetically Modified Organisms)

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GMO Classifications – Choose One Of The Following:

- X The product does contain genetically modified DNA and/or proteins derived from genetically modified DNA.
- The product **was not derived** from a genetically modified source material, and is free from both genetically modified DNA and the proteins derived from genetically modified DNA.
- The product **was derived** from a genetically modified source material, but should not contain modified DNA and the proteins derived from genetically modified DNA.
- The product **may have been derived** from genetically modified source material but should not contain modified DNA and/or the proteins derived from genetically modified DNA. Its exact status cannot be determined due to the mixing of genetically modified and non-genetically modified varieties at the source.
- The product does not contain genetically modified material and was not derived from a genetically modified source but was produced using processing aids derived from a genetically modified material (e.g. produced using an enzyme derived from a genetically organism).

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COUNTRY OF ORIGIN

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These ingredients of this product are sourced from the following:

<u>Ingredient</u>	<u>Source</u>
Corn Starch	USA
Sodium Bicarbonate	USA
Sodium Aluminum Sulfate	Mexico
Monocalcium Phosphate	USA, Mexico, Canada

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