

ESL 3 2.0**138871****Description**

ESL 3 2.0 is an extended shelf life product with anti-staling capabilities.

Usage

Recommended at 1-3% based on flour.

Ingredients

Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Monoglycerides, Guar Gum, Corn Syrup Solids and 2% or Less of Each of the Following: Silicon Dioxide (Flow Aid), Soybean Oil, Enzymes (Contains Wheat), Calcium Sulfate, Salt.

GMO Status

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.

Country of Origin

United States

Package Data

Package: CARTON

Dimensions: LxWxH: 13x12x18, Vol: 1.62 Ft³

Sub-Pkg: 50# CARTON

Net Wt. 50 LB, Gross Wt. 52 LB

Pallet: 24 Pkgs, Ti x Hi: 12 x 2

UPC: 606980016378**Product Characteristics**

Form: Free flowing powder

Color: Off-white

Product Specifications	UOM	Min	Max
Sieve (20 Mesh Over)	%		1.00

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.