

# Technical Data Sheet

## Easy San Fran Sour Dough Bread

**Material:** 4107265

**UPC Code:** 608002930150

**Data Sheet Version:** 10.0

**Valid from (production date):** 09/06/2023

## Product Description

A no-time powder base for the production of San Francisco-style breads.

## Usage Information

### Usage rate / Recipe

#### Small Batch

25 lbs. Flour

14 lbs. 8 oz. Water

1 lb. 4 oz. Compressed Yeast\*

2 lbs. 8 oz. Easy San Fran Sour Dough Bread

#### Large Batch

100 lbs. Flour

58 lbs. Water

5 lbs. Compressed Yeast\*

10 lbs. Easy San Fran Sour Dough Bread

Mixer Type	Cake	Spiral	Horizontal
Mixing Time	2 Low	2 Low	2 Low
In Minutes	10 2nd Speed	6 High	8 High
Final Dough Temperature	80°F		

Rest for 5 – 10 minutes

Scale and Divide

Mold and give final proof of 45 – 60 minutes

Bake at 410°F for 35 minutes with steam, if available

If no sugar added, bake at 430°F

\*If instant dry yeast is used, convert according to manufacturer's recommendation

## Usage rate

10% on flour weight

## Legal Declaration

**Country of Origin:**

US

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## Ingredient List

Bleached enriched wheat flour (malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), salt, fumaric acid, sodium diacetate, Contains 2% or less of the following: lactic acid, diacetyl tartaric acid esters of mono- and diglycerides, soybean oil, ascorbic acid, enzymes, azodicarbonamide (ADA), L-cysteine.

## Physical and Chemical Parameters

Method	Description	Specification
C061M003 Titration	Ascorbic acid content	0.12 - 0.25 %
C061M003 Titration	Salt content	17.00 - 22.00 %

## Organoleptic Characteristics

Parameter	Description
Color	Off-white
Texture	Powder

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## Nutritional Information

Average per 100 g

Note: The nutrient information provided by Puratos Corporation is based upon the USDA database and other sources, including suppliers' data sheets. All these are reliable sources; consequently the correlation between the calculated values and the lab analyses is normally excellent. However, there is no guarantee that the nutrient values provided by Puratos Corporation will match the analytical results. These values should be confirmed by actual analysis, whenever required by existing regulations.

Total calories (kcal)	280.6900	kcal
Total fat	3.8600	g
Saturated Fat	2.3900	g
Mono-unsaturated fatty acids (MUFA)	0.4000	g
Poly-unsaturated fatty acids (PUFA)	1.0000	g
Trans fatty acids	0.0200	g
Cholesterol	0.0000	mg
Sodium (Na)	8,183.3000	mg
Total Carbohydrates	57.3700	g
Total Dietary Fiber	1.5600	g
FDA Approved Dietary Fiber	1.5600	g
FDA Soluble Fiber	0.1600	g
FDA Insoluble Fiber	1.4000	g
Other Dietary Fiber	0.0000	g
Other Soluble Fiber	0.0000	g
Other Insoluble Fiber	0.0000	g
Total Sugars	0.8800	g
Added Sugars	0.0000	g
Sugar Alcohol	0.0000	g
Protein	5.9100	g
Organic acids	0.0000	g
Moisture	7.8700	g
Ash	24.8900	g
Vitamin A	0.0000	µg RAE
Vitamin C	98.5000	mg
Vitamin D	0.0000	µg
Vitamin E - Alpha Tocopherol	0.0000	mg
Folate, DFE (B9)	54.1400	µg DFE
Calcium	126.4100	mg

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Iron	1.3800	mg
Potassium	66.0800	mg
Caffeine	0.0000	mg

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## Allergen Information

For Tree Nuts and products thereof, Coconut is the only Tree Nut present

Allergen	As Ingredient	Present in product made on the same line	Present in the plant
Wheat and products thereof	+	+	+
Other Cereals containing Gluten and products thereof	+	+	+
Crustaceans and products thereof	-	-	-
Eggs and products thereof	-	+	+
Fish and products thereof	-	-	-
Peanuts and products thereof	-	-	-
Soybeans and products thereof	-	+	+
Milk and products thereof (including lactose)	-	+	+
Tree nuts and products thereof, Nuts and products thereof	-	+	+
Celery and products thereof	-	-	-
Mustard and products thereof	-	-	-
Sesame seeds and products thereof	-	+	+
Sulfur dioxide and sulfites ( > 10 ppm)	-	+	+
Lupin and products thereof	-	-	-
Molluscs and products thereof	-	-	-

- : Absence      + : Presence

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## Food Contaminants

Raw materials are guaranteed food grade in conformity with the applicable legislation on:

- Mycotoxins
- Heavy metals
- Pesticide residues
- Microbiology

## Indicative Microbiological Values

Description	Specification
Total Viable Count	100000 CFU/g
Yeast	1000 CFU/g
Mold	1000 CFU/g
Salmonella	Absence (/25g)
E. coli	< 10 CFU/g
Total Coliforms	100 CFU/g

## GMO Information

This product contains ingredients directly derived from genetically modified crops (excluded growth media and products of fermentation).

## Bioengineering Statement

Based upon the documents provided to us by our raw material suppliers, the product does not contain a bioengineered food ingredient (BE). Per NBFDS (National Bioengineered Food Disclosure Standard) 7 CFR Part 66, this product does not require mandatory Bioengineering Disclosure.

## Irradiation Information

The product has not been treated with ionising radiation and does not contain irradiated ingredients.

## Sewage Statement

Puratos Corporation affirms that at no point in our process is this product derived from, produced using, or handled with sewage sludge.

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## Sifting Statement

All dry bulk ingredients processed at the Pennsauken manufacturing facility are sifted through a screen prior to mixing and a finishing screen prior to final packaging. All bag items used by dry facilities are required to be sifted by our suppliers prior to packaging. We inspect all ingredients upon arrival and verify the manufacturer's certificate of analysis for compliance and product safety.

## Bioterrorism Facility Registration

All Puratos Corporation manufacturing and distribution facilities are registered in compliance with Food Security Bioterrorism Act of 2002. All registration numbers are on file with the FDA.

## Food Safety Statement

All Puratos Manufacturing facilities in the United States have implemented and operate under the guidelines of the FDA's Food Safety Modernization Act utilizing Preventive Controls and HARPC food safety plans to ensure the quality of our products. HARPC training is conducted annually at each location for all employees. Good Manufacturing Practices (GMPs) are part of the prerequisite programs and are strictly adhered to at each facility. Additionally, we have Sanitation Standard Operating Procedures at our facilities, and our facilities are inspected by the FDA.

## Storage Conditions

**Advised Storage Conditions:** Dry: Keep in a cool and dry place (<78°F, <65% RH). Close package after use.

**Shelf Life Period:** 6 Months

## Packaging Information

Packaging	Packaging Gross	Pallet Description	Tiers/Pallet	Pallet	Qty	Unit
Bag 50 lbs.		Wooden industrial pallet	5 bags/layer, 8 layers/pallet, 40 bags/pallet	40" X 48"	2,000	LBS

Unit Dimensions: 15" W x 28" D x 7" H

## Dietary Information

Vegans	Non Suitable
Ovo-lacto vegetarians	Non Suitable
Lacto vegetarian	Non Suitable
Coeliacs	Non Suitable
Kosher	Kosher Par(e)ve
Halal	Unknown

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Free from alcohol

Yes

Free from pork

Yes

Organic

Not certified

The above information is provided for our customers only (and we accept no liability to any third parties) and reflects our current knowledge and experience. All products are supplied in accordance with our general terms and conditions for sale. We can accept no liability for the effects of any combinations or mixtures of the product which are not conformed to our recommendations. In using the product our customers are reminded to comply with all relevant legal, administrative and regulatory requirements and procedures relating to its use and the protection of the environment.