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PRODUCT SPECIFICATION

Product Name	Continental	Page Number	1/2
Product Code	2019	Specification Number	SI 01
Trade Use	An adjunct to instant bread improvers to improve crumb quality	Date of Issue	19/6/01
PIF #	SI 01	Date of Reissue	October 2007
MSDS #	SI 01		
Prepared By	John Hammond	Reason for reissue	For Customer PIF

General Description

A pale yellow powder formulated for use in the production of continental dinner rolls and bread to improve crust and crumb quality and delay staling. The emulsifiers used in Continental improve dough machining and handling and increase oven spring.

Ingredients

Soya Flour, Emulsifier (472[e]), Mineral (170), Inactive Dry Yeast, Sugar

White Bread Dough Formula

Flour	100 %	25 Kg
Salt	2 %	0.5 Kg
Bread Improver	1%	0.25Kg
Continental	0.5%	125gm
Shortening	2%	0.5Kg
Compressed Yeast	3 %	0.75 Kg
or		
Active dry yeast	1 %	0.25 Kg
Water**	60 %	15 litres

** Adjust to suit flour

Nutritional Information

Values/100g

Energy	1270 Kj	Carbohydrates	25.8g
Protein	24.1g	Sugars	7.4g
Fat Total	7.7g	Dietary fibre	22.4g
Saturated	1.03g	Sodium	0.11g

Nutrition information is supplied as a customer service. The stated values cannot be expected to be present in the finished baked product. It also should be noted this product will contribute only 0.6% of the finished baked product.



Specification 1. Each batch must comply to Fermex 's Test Bake criteria for this product.

2 Sieve Test; No retention on # BS 410 Laboratory Sieve

Packaging: 15 kg in a virgin polythene liner with no mechanical closures. in a taped white printed and labelled carton. Stacked on a padded standard hardwood pallet

Storage and Shelf Life: Can be stored for six months after manufacture in a cool dry hygienic environment below 20⁰C .

Transport Stretch wrap with dry food products excluding those with strong odours Top load only in cool and clean hygienic conditions

Animal Products **NO** raw materials used in this formulation contain any product of animal origin.

GMO **NO** raw materials containing any genetically modified material were used in this formulation.

Additives/Processing Aids This product was blended and packed. No additives or processing aids were required in its preparation

Country of Origin Continental Improver is manufactured in Australia from local and imported raw materials

Allergens All raw materials used in products formulated at the Fermex Yeast Silverwater site are set out in the Ingredients list and on all of the formulated product's labels. However as a number of allergens are stored in quarantine away from the blending room at the Silverwater site small quantities of allergen(s) not listed in the ingredients list may inadvertently be found in very small quantities in any of the formulated products

Manufacturer's Statement(s)

1 This Bread Improver is made under a HACCP FOOD SAFETY program

2 This product enjoys Halal accreditation

3 PIF, HACCP, Halal and MSDS documents and statements relating to OH&S and the environment matters are available on the Company's web site www.fermex.com.au

John Hammond
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