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PRODUCT SPECIFICATION

Product Name	Plain Label Bread Improver	Page Number	1/2
Product Code	2510	Specification Number	SI 08
Trade Use	"no time" bread Improver	Date of Issue	October 2001
PIF # MSDS #	SI 08 SI 08	Date of Reissue	October 2007
Prepared By	John Hammond	Reason for reissue	For Customer PIF

General Description

A bread improver developed so as no Food Additive code numbers need be used when listing the ingredients

Not for use with small impeller high speed mixers

Ingredients

Wheat Flour, Soya Flour, Inactive Dry Yeast powder, Vitamin C, Enzymes.

White Bread Dough Formula

Flour	100 %	25 Kg
Salt	2 %	0.5 Kg
Plain Label	1%	0.25Kg
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	1531 kJ	Carbohydrates	36g
Protein	29g	Sugars	4g
Fat Total	8g	Dietary fibre	8g
Saturated	1g	Sodium	31mg

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. Ascorbic Acid content 1.3 % to 1.7 % (MERCK Reflectoquant system.)

3. 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 Plain Label Bread 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



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