

Corbion

EL-7
124607

STAFF + KIDS TRIPS

PRODUCT DATA

8250 Flint Street
Lenexa KS, 66214 | USA

Updated On: 4/22/2020 T

UPC: 606980077942

Description

EL-7 is a no-time dough ingredient that eliminates fermentation time using conventional equipment. Specially formulated for doughs requiring extreme extensibility without "shrink back", such as pizza, tortilla and pita bread dough.

Usage

Recommended to use 6 – 8 oz per 100 lb flour.

Ingredients

Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Salt, Soybean Oil and 2% or Less of Each of the Following: L-Cysteine Hydrochloride, Ascorbic Acid (Vitamin C), Enzymes.

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 Manufacture

United States

Package Data

Package: CARTON
Dimensions: LxWxH: 13x12x15, Vol: 1.35 Ft^3
Sub-Pkg: 50# CARTON
Net Wt. 50 LB, Gross Wt. 52 LB
Pallet: 36 Pkgs, Ti x Hi: 12 x 3

Product Characteristics

Form: Free flowing powder
Color: Cream white

Product Specifications	UOM	Min	Max
Redox	mls	4.50	5.60
Salt	%	27.47	31.61
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

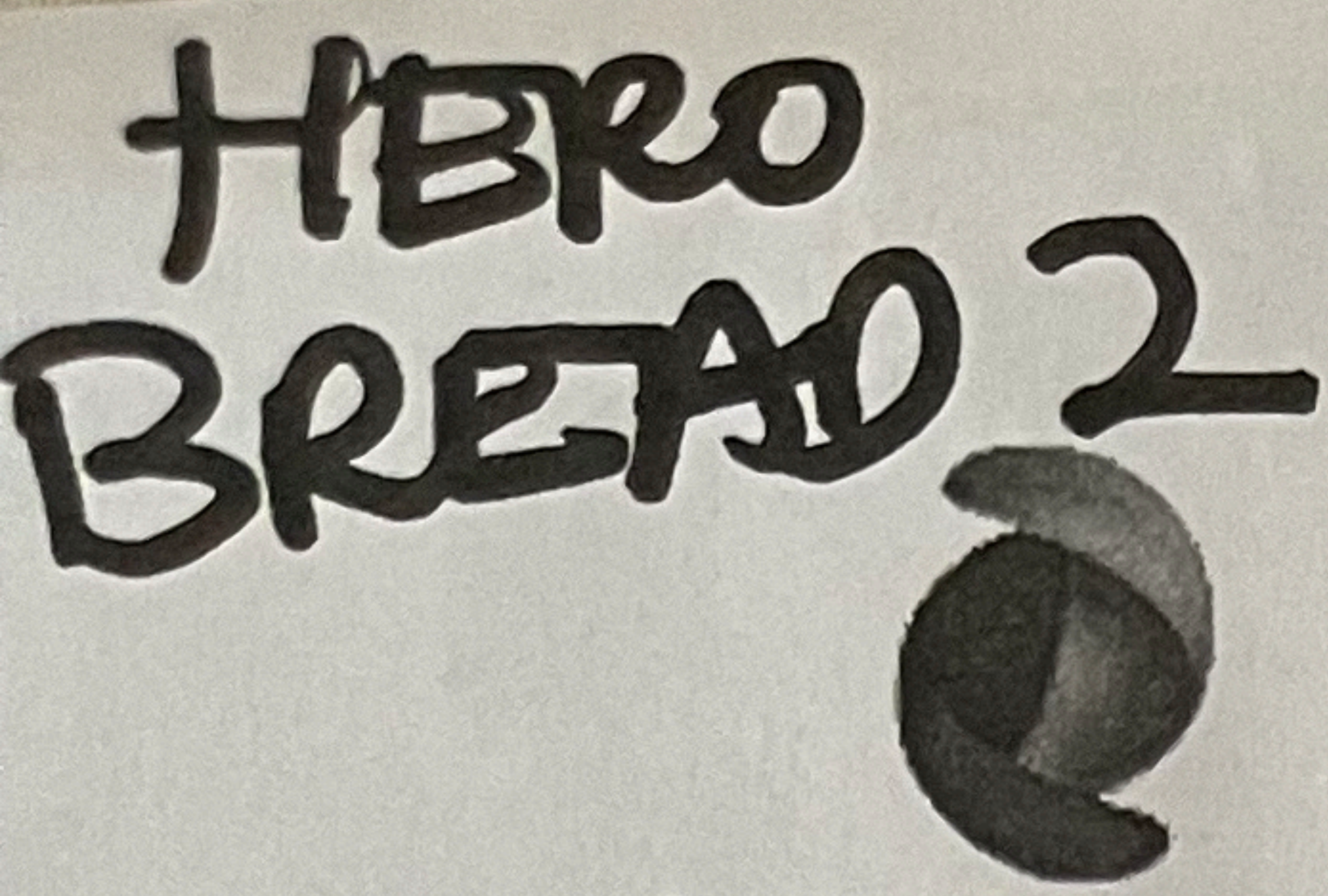
Product from unopened containers that has been stored under recommended conditions of 55-85°F (13-29°C) may be used for up to 9 months.

For questions, please contact customer@corbion.com or 800-669-4092

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Corbion

Sorrento 6 125700

STAFF + TRIPS

PRODUCT DATA

8250 Flint Street
Lenexa KS, 66214 | USA

Updated On: 4/22/2020 T

UPC: 606980541740

Description

Sorrento 6 is a conditioned base for hearth bread and rolls where extra tolerance is required.

Usage

Recommended to use 6 lb per 100 lb flour.

Ingredients

Salt, Whey (Milk), Sugar, Corn Starch, Soybean Oil, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Diacetyl Tartaric Acid Esters of Mono-Diglycerides (DATEM), Dextrose and 2% or Less of Each of the Following: Potassium Bromate, Enzymes (Contains Wheat), Ascorbic Acid (Vitamin C), L-Cysteine Hydrochloride.

GMO Status

This product is comprised of raw materials derived or extracted from genetically modified organisms and therefore contains novel GMO protein or DNA.

Certifications

This product is made with all kosher ingredients but contains dairy. It is not certified kosher.

Mass Balance by the Roundtable on Sustainable Palm Oil

Country of Manufacture

United States

Package Data

Package: CARTON

Dimensions: LxWxH: 13x12x15, Vol: 1.35 Ft³

Sub-Pkg: 50# CARTON

Net Wt. 50 LB, Gross Wt. 53.5 LB

Pallet: 36 Pkgs, Ti x Hi: 12 x 3

Product Characteristics

Form: Free flowing powder

Color: Off-white

Product Specifications

Product Specifications	UOM	Min	Max
Redox	mls	4.10	5.10
Salt	%	33.84	38.94
Sieve (20 Mesh Over)	%		3.00

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.

For questions, please contact customer care@corbion.com or 800-669-4092

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