

LESAFFRE YEAST CORPORATION

MINUTE BREAD,™ 25 KG BAG Product Code 27790

Technical Data Sheet

DESCRIPTION:

Minute Bread™ is a dough conditioner for par-baked breads.

BENEFITS:

- Can be taken from the freezer and fully baked in less than 3 minutes,
- Controls weight loss in baking,
- Improves shelf life in final baked product

INGREDIENTS:

Wheat flour, malted wheat flour, enzymes, ascorbic acid

APPLICATIONS:

Minute Bread can be used in nearly all par baked bread and roll formulations. Recommended level of use is 2.5% on flour weight.

CHEMICAL ANALYSES:

Dry Matter	<10%
Fat Matter	<2%
Proteins (N x 5.7)	7-14%

MICROBIOLOGICAL ANALYSES:

E. coli	< 50/g of product
Salmonella	Negative

PALLET CONFIGURATION	PALLET DIMENSIONS (H x Lx W)	CUBIC FEET
40 bags (8 layers of 5)	22" H x 48" L x 40" W	25

SHELF LIFE & CONDITIONS:

Storage in a cool, dry place (maximum 77°F/25°C). Stable for 24 months from coding date in unopened packages.

LOT NUMBER STRUCTURE:

Each package is coded with the date of production.

Ex. Date of Production: 8029 = January 29, 2008

KOSHER CERTIFICATION:

Kosher Paerve – JD Frankforter – Issued by Lot.

The information contained herein is, to the best of our knowledge, correct. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product.

2/09

INGREDIENT INFORMATION

Product Name: Minute Bread

Product Code: 27790

Company: Lesaffre Yeast Corporation

Address: 7475 West Main St Milwaukee, WI 53214

Phone: (414)-615-4085 **Fax:** (414)-615-4003

Contact Person: Robert E. Biwersi - Director, Quality Assurance

Information provided on a per 100g 'as is' basis.

Typical Analysis – Per 100g "As Is"

Calories	349.69kcal
Moisture	11.86g
Protein	11.68g
Ash	0.75g
Carbohydrates	74.24g
• Complex	0g
• Sugars	0.84g
Dietary Fiber	2.54g
• Soluble	0g
• Insoluble	0g
Vitamin A	83.52µg RE
Vitamin C	36mg
Thiamin	0.01mg
Niacin	0.15mg NE
Riboflavin	0.00mg
Fat	0.55g
• Saturated	0.019g
• Unsaturated	0g
• Monounsaturated	0.01g
• Polyunsaturated	0.05g
Trans Fatty Acids	0g
Cholesterol	0mg
Iron	0.57mg
Calcium	13.37mg
Sodium	1.98mg
Potassium	12.84mg
Phosphorous	12.96mg

g= gram, mg= milligram, µg = microgram, RE = Retinol Equivalent, NE = Niacin Equivalent and IU= International Units.

Ingredient Statement: Wheat flour, malted wheat flour, enzymes, ascorbic acid

10/08

7475 West Main St Milwaukee, WI 53214

LESAFFRE YEAST CORPORATION

ALLERGEN & SENSITIVE COMPONENTS

Product Name: Minute Bread				
Supplier: Lesaffre Yeast Corporation				
ALLERGEN & SENSITIVE COMPONENT	PRESENT IN PROD		PRESENT ON SAME LINE	
	YES	NO	YES	NO
MILK PRODUCTS (butter, casein, cheese, whey, nougat, malted milk, sour cream, yogurt, etc.)		X	X	
EGG PRODUCTS (mayonnaise, meringue, ovalbumin, etc.)		X		X
FISH any type		X		X
SHELL FISH (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.)				
TREE NUTS (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.)		X		X
WHEAT PRODUCTS (bran, bread crumbs, cracker meal, farina, graham flour, wheat germ, gluten etc.)	X		X	
PEANUTS		X		X
SOYBEAN PRODUCTS (tofu, miso, soy-derived vegetable protein, etc.)		X	X	
BARLEY PRODUCTS		X	X	
BHA, BHT		X		X
CELERY (root, leaves, stalk)		X		X
CHOCOLATE PRODUCTS		X	X	
FD&C COLORS (Yellow #5, etc.)		X		X
HYDROLYZED ANIMAL PROTEIN		X		X
HYDROLYZED PLANT PROTEIN		X		X
3-MCPD (MONOCHLOROPROPYLDIOL)		X		X
MEAT & MEAT DERIVATIVES (beef, pork)		X		X
MONOSODIUM GLUTAMATE		X		X
OAT PRODUCTS		X	X	
RYE PRODUCTS		X		X
SEEDS (cottonseed, poppy, sesame, sunflower, etc.)		X		X
SULFITES		X	X	

Allergens present in our products are always labeled.

Question #2: The sensitive components are prevented from contaminating the item supplied a wash & sanitize after allergens.

Ingredients sold by Lesaffre Yeast Corporation are label with "Contains (allergen)"

Robert Biwersi
Director, Quality Assurance

October 2008

IDENTITY (As Used on Label and List) <div style="text-align: center; font-size: 1.2em;">Minute Bread</div>	<i>Note: Blank spaces are not permitted. If any item is not applicable, or no information is available, the space must be marked to indicate that.</i>
--	--

Section I	
Manufacturer's Name Lesaffre Yeast Corporation	Emergency Telephone Number 800-424-9300
Address (Number, Street, City, State, and ZIP Code) 7475 West Main St Milwaukee, WI 53214	Telephone Number for Information (414) 615-4085
	Date Prepared May 14, 2007
	Signature of Preparer (optional)

Section II — Hazardous Ingredients/Identity Information				
Hazardous Components (Specific Chemical Identity; Common Name(s)) <i>(optional)</i>	OSHA PEL	ACGIH TLV	Other Limits Recommended	%
None				

Section III — Physical/Chemical Characteristics			
Boiling Point		Specific Gravity (H ₂ O = 1)	
Vapor Pressure (mm Hg.)		Melting Point	
Vapor Density (AIR = 1)		Evaporation Rate (Butyl Acetate = 1)	
Solubility in Water N/A			
Appearance and Odor Tan powder with odor characteristics of wheat flour			

Section IV — Fire and Explosion Hazard Data			
Flash Point (Method Used) N/A	Flammable Limits	LEL	UEL
Extinguishing Media N/A			
Special Fire Fighting Procedures N/A			
Unusual Fire and Explosion Hazards N/A			

(Reproduce locally) OHSA 174, Sept. 1985

Section V — Reactivity Data			
Stability	Unstable		Conditions to Avoid
	Stable	X	
Incompatibility (Materials to Avoid)			
Hazardous Decomposition or Byproducts			
Hazardous Polymerization	May Occur		Conditions to Avoid
	Will Not Occur	X	

Section VI — Health Hazard Data

Route(s) of Entry:	Inhalation?	Skin?	Ingestion?
Health Hazards (<i>Active and Chronic</i>) Not hazardous - food product			
Carcinogenicity:	NTP?	IARC Monographs?	OSHA Regulated?
None			
Signs and Symptoms of Exposure None			
Medical Conditions Generally Aggravated by Exposure			
N/A			
Emergency and First Aid Procedures N/A			

Section VII — Precautions for Safe Handling and Use

Steps to Be Taken in Case Material Is Released or Spilled Normal clean-up
Waste Disposal Method Biodegradable
Precautions to Be Taken in Handling and Storing None
Other Precautions None

Section VIII — Control Measures

Respiratory Protection (Specify Type) None required.		
Ventilation	Local Exhaust	Special
	Mechanical	Other
Protective Gloves Not required.	Eye Protection Not required.	
Other Protective Clothing or Equipment		
Work/Hygienic Practices		