

Product Specification Sheet

info@breadpartners.com

Product Name: **Pan de Leche**

Product Number: **60046**

Usage level: Usage Rate: 30% based on flour weight

Application: Convenient base for traditional hispanic milk bread

Ingredients: Palm and Soybean Oils, Sugar, Dextrose, Corn Flour, Salt, Soy Flour, Natural and Artificial Flavors, Mono- & diglycerides, Dry Whole Eggs, Citric Acid.

Product Appearance: Off White, Creamy Colored Paste

Shelf life: Product performance is guaranteed for 6 months from the date of manufacture when stored below 65°F, excluding product infestation.

Package: 50 lb poly-lined box

Weight: Net Weight: 50 LBS

Pallet Size: 36

Quantity per Layer: 12

Layers High: 3

Allergen Statement: Products may be manufactured on equipment that processes products that may contain: Wheat, Eggs, Soy or Dairy.

The following ingredients are considered allergenic with protein present:			
	Wheat	x	Eggs
	Dairy		Peanuts
x	Soy		Tree nuts

Kosher Status		Vegan Status	
x	Kosher Parve	x	Non-Vegan
	Kosher Dairy		Vegan
Kosher Supervision: Kof-K			

GMO Status	
	Non-GMO
x	Could be derived from raw materials and/or derivatives which are of genetically modified origin.

Microbiological (Typical):	
Total Plate Count	<50,000 cfu/gram
Coliform	<100 cfu/gram
E. Coli	<3 cfu/gram
Salmonella	Negative per 25 grams
Mold	< 1,000 cfu/gram
Yeast	< 1,000 cfu/gram
BreadPartners, Inc. products are not "ready-to-eat"	

This information is presented in good faith, but is not warranted as to the accuracy of results since conditions of use are beyond our control. The information is offered solely for your investigation, verification and consideration.

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