

Product Specification Sheet

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**Product Name:** **Soleil**

**Product Number:** **30121**

**Usage level:** For Yeast-Raised Doughs, 1 lb. Soleil & 4 lb. water, replaces 5 lb. of fresh or frozen whole eggs. For best results, first mix Soleil with half of water until lumps are mostly gone, then add the remaining water before adding to the final dough or batter.

**Application:** Complete egg replacer for yeast-raised doughs

**Ingredients:** Corn Flour, Sugar, Corn Starch, Monoglycerides, Cellulose Gum, Soy Lecithin, Sodium Bicarbonate, Natural Flavor, Beta Carotene.

**Product Appearance:** Golden Yellow Powder

**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 bag

**Weight:** Net Weight: 50 LBS

**Pallet Size:** 40  
**Quantity per Layer:** 5

**Layers High:** 8

**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		Eggs
	Dairy		Peanuts
X	Soy		Tree nuts

Kosher Status		Vegan Status	
X	Kosher Parve		Non-Vegan
	Kosher Dairy	X	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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