

Product Specification Sheet

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**Product Name:** **BELLA ITALIA BASE**

**Product Number:** **40215**

**Usage level:** Usage Rate: 10% based on flour weight

**Application:** A base used to make traditional Italian style specialty breads.

**Ingredients:** Wheat Flour, Salt, Vital Wheat Gluten, Malted Barley Flour, Natural & Artificial Flavor, Natural Dried Sourdough (Rye Flour, Bacterial Culture), Contains 2% or less of the following: DATEM, Dextrose, Soybean Oil, Dried Wheat Sourdough (Wheat Flour, Starter Culture), Ascorbic Acid, Potassium Iodate, Enzymes.

**Product Appearance:** Off White Powder

**Shelf life:** Product performance is guaranteed for 6 months from the date of manufacture when stored below 85°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:			
x	Wheat		Eggs
	Dairy		Peanuts
	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.

Item Number: 40215  
Spec Issued: 2/15/2019  
Version Number: 1.2