

Product Specification Sheet

info@breadpartners.com

**Product Name:** **TEMPEST**

**Product Number:** **30082**

**Usage level:** Usage Rate: 2% based on flour weight

**Application:** Improver for all types of yeast raised doughs. Improves volume, crumb structure, and tolerance when using lower protein flour.

**Ingredients:** Ingredients: Wheat Flour, DATEM, Sugar, Ascorbic Acid, Soybean Oil, Enzymes, L-Cysteine

**Product Appearance:** Off-white 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:			
X	Wheat		Eggs
	Dairy		Peanuts
	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.

Item Number: 30082  
Spec Issued: 1/9/2018  
Version Number: 1.8