

Product Specification Sheet

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Product Name: **TENTOLITO**

Product Number: **20026**

Usage level: Usage Rate: 1-3% based on flour weight

Application: Natural flavor for artisan breads

Ingredients: Ingredients: Fermented Durum Flour

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: 25 lb poly-lined bag

Weight: Net Weight: 25 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	
X	Non-GMO
	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: 20026
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