

PRODUCT DATA SHEET



AP 30

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Description and intended use:

Concentrated enhancing additive for pre-baked pizza crust production. Industrial and semi-industrial use.

Composition:

Corn starch, alpha-amylase (INS 1100), wheat flour, powdered sunflower oil, xylanase, maltodextrin, optimizers: INS 300, 223.

Organoleptic properties:

Fine free-flowing powder, white-cream in color, taste and flavors typical of the product.

Nutritional values:

Energy	310 Kcal
Protein	1.1 g
Fats	0.1 g
Carbohydrates	76.5 g
Ash	10.5 g
Fiber	0.2 g

Microbiological analysis:

Molds and yeasts	Less than 500 CFU/g
Total coliforms	Less than 10 CFU/g

Usage dose:

30 g of BUEN PAN additive per bag of flour (50 kg). Dose can be decreased according to the quality of flour used and production process.

Recommended process:

Uniformly mix additive with flour before starting dough kneading and add remaining ingredients. Knead dough until reaching adequate elasticity, and reaching a temperature of no more than 28 °C. Lay down in one piece for approx. 10 minutes, cut and form into balls. Rest for 30 minutes, place into well-greased molds, ferment, cover with tomato sauce and/or cover with sliced onion and bake.

Benefits:

- Increases water absorption
- Decreases kneading time, facilitating lamination and formation of pieces
- Improves development of pizza in the oven
- Reduces shortening of dough and cracking of final product

General quality and safety controls: Controls done each time raw materials and supplies, and their respective specifications, are received.

The control records and documentation of production processes are archived until the expiration date of the final product, as well as each counter sample of each product made.

Tracking system in place that allows for quick recall in case of issues.

Safety audits by an external certified entity and periodic microbiological analysis performed by a third-party laboratory and nationally approved. Training plans on hygiene and food handling.

Term of use:

12 months

Storage:

Keep tightly closed in a cool and dry place away from light

R.N.E: 04003778

Allergens:

Contains gluten and sulfites

Presentation	Package 1	Sales unit	Pallet
Bag x 5 kg	Kraft paper with LDPE interior	Bag	-