

Imperial FD**129348****Description**

Imperial FD is a complete dough conditioner designed especially for yeast raised frozen bakery products.

Usage

Recommended at 2% usage level based on flour weight.

Ingredients

Enzyme Active Soy Flour, Dextrose, Calcium Sulfate, Sodium Stearoyl Lactylate (SSL), Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid) and 2% or Less of Each of the Following: Enzymes (Contains Wheat), Tricalcium Phosphate, Ascorbic Acid (Vitamin C).

GMO Status

This product is comprised of raw materials derived or extracted from genetically modified organisms, however, the novel GMO protein or DNA has been removed during the refining or manufacturing process.

Certifications

Kosher Pareve by the Orthodox Union.

Country of Origin

United States

Package Data

Package: CARTON

Dimensions: LxWxH: 13x12x18, Vol: 1.35 Ft³

Sub-Pkg: 50# CARTON

Net Wt. 50 LB, Gross Wt. 53.5 LB

Pallet: 36 Pkgs, Ti x Hi: 12 x 3

UPC: 606980004047**Product Characteristics**

Form: Free flowing powder

Color: Creamy

Particle Size: 99.5% through US Sieve No.20

Product Specifications	UOM	Min	Max
Ascorbic Acid	%	0.60	0.75

Additional Information

This product is not ready-to-eat or suitable for use in ready-to-eat applications.

Storage Information

Product from unopened containers that has been stored under recommended conditions of 55-85°F (13-29°C) may be used for up to 12 months.