

**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 Ft<sup>3</sup>

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

<b>Product Specifications</b>	<b>UOM</b>	<b>Min</b>	<b>Max</b>
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.

For questions, please contact [customer care@corbion.com](mailto:customer care@corbion.com) or 800-669-4092

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