

PRODUCT DATA SHEET



ASL 50

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Description and intended use:

Concentrated additive for maintaining center freshness in high-moisture or intermediate-moisture bakery products that require that the center be conserved. Example: sweet bread loaf, *panettone*, *rosca de pasqua* and other sweet fermented products. Industrial and semi-industrial use.

Composition:

Corn starch, alpha-amylase (INS 1100)

Organoleptic properties:

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

Nutritional values:

Energy	345 Kcal
Protein	0.8 g
Fats	0.1 g
Carbohydrates	84.4 g
Ash	1 g
Fiber	0.3 g

Microbiological analysis:

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

Usage dose:

50 g of BUEN PAN additive per bag of flour (50 Kg). Dose can be decreased according to the quality of flour used and fermentation time.

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. Later, divide according to the size of the mold, form into round, homogeneous balls, place in mold, ferment, bake and package.

Benefits:

- Reduces retrogression or hardening of center during storage
- Maintains center softness over time
- Prolongs shelf life
- Optimizes use of other emulsifying/anti-caking agents

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	-