

PRODUCT SPECIFICATION

DATE OF ISSUE
16-08-2023




ORGANIC ALL PURPOSE BREAD IMPROVER
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1732, X1733, X1734

PRODUCTION:
31582408



1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic all purpose bread improver		
Production	31582408		
Best Before End	17-08-2024		
Product code	Content	EAN	Packaging
X1732	150g	8718309832513	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
X1733	600g	8718309832520	
X1734	8kg	8718309832537	Blue bag =  in box with warranty seal.

1.2 Scientific product information

Combined ingredient

Main use	Bread improver	
Composition	In descending order of weight; organic pregelatinized wheat flour, organic wheat flour, organic malted barley flour, organic wheat gluten, enzymes, ascorbic acid	
Ingredients	organic pregelatinized wheat flour (75%)	organic wheat flour (20%)
Chemical name	pregelatinized wheat flour	wheat flour
Ingredients	organic malted barley flour (4%)	organic wheat gluten (1%)
Chemical name	malted barley flour	wheat gluten
Ingredients	enzymes (<1%)	ascorbic acid (<1%)
Chemical name	enzymes	ascorbic acid
EU food additive		E300

1.3 Legislative product information

HS code (customs)	1107 10 11		
Country of Origin	Germany		
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	

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special food ingredients

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		powder	
Colour		beige	
Odour/taste		product specific	
Bulk density	g/l	592 - 723	
Dry matter content	%	92,4	
Water content	%	7,6	
Ash	%	1,0 - 1,5	500°C
Protein	%	10,0 - 14,0	N x 6,25
Starch	%	54,3 - 73,5	
Fatty matter	%	2,3 - 2,8	
Fibres	%	5,8 - 7,8	
pH		5,2 - 6,4	10g / 200ml
Acidity		4,0 - 8,0	
Particle size	mm	1	sifted
Metal Detection FE	mm	3	
Metal detection stainless steel	mm	3,5	

2.2 Microbiological data

Total plate count	Cfu/g	max. 1.000.000	
Moulds and yeasts	Cfu/g	max. 10.000	
E Coli	Cfu/g	max. 100	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1.538	
Energy	kcal/100g	363	
Protein	g/100g	14,1	
Carbohydrate:	g/100g	67,6	
Of which Sugars	g/100g	1,7	
Polyols	g/100g		

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Starches	g/100g		
Others	g/100g		
Fat:	g/100g	2,5	
Of which Saturated	g/100g	0,7	
Mono-unsaturated	g/100g	0,6	
Poly-unsaturated	g/100g	1,2	
Transfatty acids	g/100g		
Cholesterol	mg/100g		
Water	g/100g		
Organic acid	g/100g		
Dietary fiber	g/100g	6,8	
2.4.2 Minerals			
Sodium chloride (NaCl)	g/100g	<0,01	
3. FOOD INTOLERANCE			
3.1 Allergens			
Yes = ✓ / No = ✗	Contains	Cross-Contamination (Risk)	
Celery and products thereof	✗	✗	
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	✓	✓	
Crustaceans and Shellfish	✗	✗	
Eggs and products thereof	✗	✓	
Fish and products thereof	✗	✗	
Lupin and products thereof	✗	✓	max 10 ppm
Milk and products thereof (including Lactose)	✗	✓	
Molluscs and products thereof	✗	✗	
Mustard and products thereof	✗	✓	max 10 ppm

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Nuts and products thereof (almonds, hazelnuts, walnuts)	X	X	
Peanuts and products thereof	X	X	
Sesame seeds and products thereof	X	X	> 5ppm
Soy and products thereof	X	✓	max 50 ppm
Sulphite (E221 - E228)	X	X	>10mg/kg
Sulphur dioxide (>10mg/kg)	X	X	>10mg/kg

3.2 Suitability for other diets:

Coeliacs	X	Lactose intolerant	X
Halal	X	Vegans	✓
Kosher	X	Vegetarian	✓

3.3 GMO Declaration:

Organic all purpose bread improver does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product comes into contact with genetically modified organisms.

3.4 Irradiation:

Organic bread improver crusty is not treated with ionizing radiation .

4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool and dry.
Shelf life	12 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility with an HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008) | Not classified. (non-hazardous)

6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Universal bread improver for white and brown bread types. Gives a nice structure, better crust formation and longer freshness.

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Bread improver helps you to manage all uncertainties within the bread production process, such as variations in temperature, humidity, flour and labour. In this way, it allows you to achieve consistent top results with every bread you bake.

Dosage: 3 to 5% of the amount of flour, 30 to 50 g per kg of flour

6.2 Dictionary

NL	The Netherlands	Broodverbetermiddel standaard
GB	Great Britain (UK)	all purpose bread improver
DE	Germany	Brotverbesserer Standard
FR	France	Norme d'améliorant de panification
ES	Spain	Mejorador de pan estándar
PT	Portugal	Padrão de melhorador de pão
IT	Italy	Standard per il miglioramento del pane
DK	Denmark	Brødforbedringsmiddel standard
NO	Norway	Brødforbedringsmiddel standard
SE	Sweden	Brödförbättringsmedel standard
FI	Finland	Leivänparannusainestandardi
IS	Iceland	Brauðbætir staðall
CZ	Czech Republic	Standard zlepšováku chleba
SK	Slovak Republic	Štandard zlepšováku chleba
HU	Hungary	Kenyérjavító szabvány
HR	Croatia (Hrvatska)	Standard za poboljšanje kruha
GR	Greece	Πρότυπο βελτιωτικού ψωμιού
SI	Slovenia	Standard za izboljšanje kruha
PL	Poland	Polepszacz chleba standard
RO	Romania	Standard ameliorator de pâine
BG	Bulgaria	Стандарт за подобрител на хляб
RU	Russian Federation	Стандарт улучшителя хлеба
TR	Turkey	Ekmek geliştirici standart

7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.