



TECHNICAL DATA SHEET

Uphold™ 200 is a complete, optimized preservative system that reduces costs and improves quality of breads. It can be used in new formulations, or to replace ingredients like Calcium Propionate and acids if already present.

Recommended Application and Usage Level

In any type of yeast-leavened bread, the recommended starting use level is 1% fwb (flour weight basis), with possible adjustments of $\pm 0.5\%$ fwb depending on specific formulas, processing conditions or finished product requirements.

Packaging, Storage and Shelf Life

The product is packaged in 50 lb net weight, triple layer bags with a moisture barrier. When stored under recommended conditions (cool, dry and sanitary), the product has a shelf life of 30 months from the date of manufacture.

Label Declaration

Wheat Flour, Calcium Propionate, Fumaric Acid

Typical Properties

Color and Form: Off-white powder (method: visual assessment versus reference)

Moisture Content: No more than 14% (method: AACC 44-15.02)

pH: 4.25-5.25 (method: AACC 02-52.01)

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