



TECHNICAL DATA SHEET

Upscale™ 100 is a patent-pending ingredient system especially formulated to improve artisan bread volume and porosity, while also making production more efficient by decreasing mix time and increasing water absorption.

Recommended Application and Usage Level

In high absorption artisan breads such as ciabattas and baguettes, 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

Rice Flour, Wheat Flour, 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: 2 – 3 (method AACC 02-52.01)

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