



## TECHNICAL DATA SHEET

**Upscale™ 200** 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 24 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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