

TECHNICAL DATA SHEET

Uphold™ Clean Gluten Free (GF) is proprietary ingredient system recommended when a Natural Mold Inhibitor (NMI), such as a cultured or fermented carbohydrate, is the primary preservative. Uphold™ Clean combines acidulants to deliver a boost in performance of NMIs with a clean label.

Recommended Application and Usage Level

In any type of yeast-leavened bread product, 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 and finished product requirements.

Packaging, Storage and Shelf Life

The product is packaged in 50 lbs. net weight, bag in box. 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, Fumaric Acid, Malic 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: 2.0-3.0 (method AACC 02-52.01)

Note: Manufactured for Bartek
Co-Manufacturer: Flanders, NJ

Date Issued: November 17, 2022

Supersedes: June 23, 2022



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