

Uphold™ Clean 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, 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

Wheat 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: Budd Lake, NJ

Date Issued: June 1, 2022

Supersedes: February 1, 2020

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