



ABEL & SCHAFFER INC.

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Plus Pan 2000 Article #61004.01 Product Specification

Description: The reliable conditioner when dough stability and machinability are most important while also reducing processing time & increasing oven spring.

Suggested Application: Perfect for bagels, rolls, hearth breads and pan breads.

Usage Level: Use at 1-2% of the total flour weight according to the recipe on the bag label.

Physical Specifications:

Appearance	Powder
Color	Off-white
Aroma	Sharp

Microbiological Specifications: (Typical Limits)

E. Coli	<10 CFU per g
Staphylococcus aureus	<100 CFU per g
Salmonella	Absent in 25 g
Listeria MonoCytogenes	Absent in 25 g

U.S. Food Standards: All ingredients comply with the FDA's CFR: Title 21 regulations and/or are considered Generally Recognized As Safe (GRAS).

Ingredients: Wheat Flour, Dextrose, DATEM, Malted Barley Flour, Canola Oil, Silicon Dioxide (anti-caking agent), Ascorbic Acid, Enzymes, L-Cysteine.

Allergens: Wheat.

Country of Origin: USA

NGMO/ GMO Statement: NGMO

Packaging: 50-pound multi-wall bag.

Shelf Life: Store for up to 12 months in a cool, dry environment at 20°C/68°F.

Kosher: Plus Pan 2000 is  and fully complies with Jewish dietary laws.

Nutrition Facts

servings per container	
Serving size	(100g)
Amount per serving	
Calories	450
% Daily Value*	
Total Fat 21g	27%
Saturated Fat 16g	80%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 62g	23%
Dietary Fiber 2g	7%
Total Sugars 22g	
Includes 22g Added Sugars	44%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 1555mg	120%
Iron 1mg	6%
Potassium 143mg	4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.