



Technical Data Sheet

BREAD CRUMBS X1 B6H033

Ingredients (US): Bleached wheat flour, dextrose, salt, yeast.

Contains: Wheat

Product Specifications:

Aroma:	Clean bread
Visual:	White to off white
Flavor:	Clean bread
Granulation:	On # 4 5.0% +/- 5.0%
	On # 12 55.0% +/- 15.0%
	On # 45 37.0% +/- 12.0%
	thru# 45 3.0% +/- 3.0%
Salt:	0.60 % +/- 0.25 %
Moisture:	8.5% +/- 0.5 %

Microbiological Limits:

*Aerobic Plate Count:	< 100,000 CFU/g
*Coliform:	< 100 CFU/g
*Yeast:	< 1,000 CFU/g
*Mold:	< 1,000 CFU/g

*Any values provided are expected results. If analysis is required, please contact your NWF sales representative to arrange for testing.

Country of Origin (Manufacture): USA

Shelf Life and Storage Recommendations: 180 days from date of production, stored unopened under cool, dry storage conditions. Ambient temperature (60-80 degrees F) is recommended and the relative humidity should not exceed 80% for maximum shelf life. Newly Weds shelf life guarantee is for leavening reaction, process performance and organoleptic characteristics - flavor, aroma and color. Products containing color may fade slightly.

Unit Size: 25 LB BAG

The information and suggestions presented here are a result of our own research and development work and is to the best of our knowledge accurate. Users should conduct their own tests to determine the suitability of our products for their own specific purposes and the legal status for their intended use of the product. The sample and information we furnish are given without warranties, expressed or implied and not to infringe on existing patents.