

SAFPRO 300

Description	Dough conditioner
Use Rate (% of flour weight)	0.5 %
Packaging	Polyethylene lined paper sack
Unit weight	10 Kg
Application	Bread and other fermented doughs

Ingredients	% Breakdown	Ingredient declaration for retail labelling purposes	Ingredient source
Wheat Flour	93 - 99	Wheat Flour	France
Sunflower oil	< 3	Not required - Processing Aid.	EU
Enzymes: Alpha amylase, amyloglucosidase, glucose oxidase, xylanase	< 3	Not required - Processing Aid.	Netherlands or Denmark or Germany
Ascorbic Acid	< 2	Flour treatment agent (E300)	China

No hydrogenated fat

Sunflower oil: May be sourced from any European Union country. Subject to detailed internal quality assurance.

Ascorbic acid: Produced from tapioca or non-GM maize substrate by Valid iT registered suppliers.

Genetic Modification: All ingredients are classed under 2001/18/EC as non GM. Product is supplied as non-GM in accordance with Regulations 1829/2003/EC and 1830/2003/EC.

Typical analysis

Chemical	g/100g	Analytical method
Protein	6 - 16	Calculation
Fat (total)	< 5	Calculation
Carbohydrate (total)	72 - 82	Calculation
Energy (Kcals)	379 +- 30	Calculation
Moisture %	< 10	Oven

Microbiological	Target level	Maximum level	Analytical method
E coli	≤ 50	≤ 100 / g	based on ISO 7251
Staphylococcus aureus	≤ 10	≤ 100 / g	based on ISO 6888
Salmonella	absent in 25g	absent in 25g	based on ISO 6579

Batch Coding and storage

Date of Production	Batch e.g. 123456 ; Formula e.g F 300949 ; Bag e.g. 123
Best before end	MM/YYYY eg: 07/2012
Shelf life (from manufacturing date)	12 months
Transport and storage conditions	Cool, dry 25°C Maximum

Date of issue	Jan-17
Issue No:	16
Specifications Contact:	R.Biernacki
Formula ref.:	F 301064

Allergen information:

Contains wheat.
 Made in a factory that also processes milk and soya.

Nutritional Information - By Calculation


SAFPRO 300

Please note:

This is for information only.

By calculation; does not constitute a specification or guarantee of composition.

			Methodology
Energy	379 +- 30	Kcals	Calculation - based on Protein, Fat and Available Carbohydrate analysis.
Moisture (loss on drying)	< 10	g/100g	Oven
Protein	6 - 16	g/100g	Calculation
Total carbohydrate	72 - 82	g/100g	Calculation
Of which sugars	17.8	g/100g	Calculation
Total fat	< 5	g/100g	Calculation
Of which saturates	0.4	g/100g	Calculation
Dietary fibre	4.2	g/100g	Calculation
Sodium	2	mg/100g	Calculation

 LIS France LESAFFRE INGREDIENTS SERVICES	ALLERGEN CERTIFICATE			
	Product: SAFPRO 300		Date: 23-Jun-11	
ALLERGENS Directive 2007/68/EEC	Voluntary presence	Involuntary presence		
	Component of an ingredient	Potential traces in raw materials	Present on the production line	Present in the production area
Cereal with gluten and products thereof	✓	✓	✓	✓
Lupin and products thereof	x	x	x	x
Shellfish and products thereof	x	x	x	x
Molluscs and products thereof	x	x	x	x
Eggs and products thereof	x	x	x	x
Fish and products thereof	x	x	x	x
Peanuts and products thereof	x	x	x	x
Soya and products thereof	x	✓ Note 1	✓ Note 2	✓ Note 2
Milk and products thereof	x	x	✓ Note 2	✓ Note 2
Nuts and products thereof	x	x	x	x
Sesame seed and products thereof	x	x	x	x
Mustard and products thereof	x	x	x	x
Celery and products thereof	x	x	x	x
Sulphites and products thereof	x	x	x	x

General:

Except the ingredients whom the voluntary presence in the product or its use in the process area is indicated here, we guarantee that none of the raw materials listed in the appendice 3bis of the directive 2000/13 (modified by the Directive 2003/89/CE, then modified by the Directive 2005/26 CE and modified by the Directive 2006/142/CE, and finally modified by the Directive 2007/68 CE of 27th November 2007), is used in our process area or warehouse.

Note 1: Raw material assessment

Raw material suppliers are assessed to ensure all reasonable precautions are taken in processing and transportation to ensure minimal risk of contamination.

Note 2: Documented cleaning procedures

To minimize the risk of cross contamination as much as possible , we created qualified methods regarding this risk (documented cleaning procedures and GMP are in place) , followed up by our HACCP studies according to the norms settled in Codex Alimentarius.

SAFETY DATA SHEET

Issue 1. Cancels and replaces previous Safety Data Sheet. In accordance with the requirements of Regulation (EC) 1907/2006 (REACH).
Safety Data Sheet issued on a voluntary basis.

SAFPRO 300

1. Substance and Company Identification

1.1	Product Identifier	SAFPRO 300
1.2	Relevant identified uses of the substance / mixture and not recommended uses	Baking ingredient
1.3	Company/ undertaking identification	
	Supplier	Lesaffre Ingredients Services, 67 rue de la Gare, 50-510 Cerences, France Lesaffre UK & Ireland Ltd, E3 Blacpole East Trading Estate, WR3 8SG, Worcester, United Kingdom
	Person responsible for the MSDS	SDS@fermex-lesaffre.co.uk
1.4	Emergency telephone number	http://www.npis.org/telephone.html

2. Hazards Identification

2.1	Classification of the substance or mixture	
	Regulation criteria EC 1272/2008 (CLP)	The mixture is not considered as hazardous under EU Regulation N°1272/2008.
	Properties/ Symbols:	None
	Harmful physico-chemical effects on human health and environment	No other hazard
2.2	Labelling elements	Not applicable
2.3	Other hazards	vPvB substances: None - PBT substances: None

3. Composition/Ingredients Information

3.1	Substances	Not applicable
3.2	Mixtures	Not hazardous ingredients under Regulation on classification, labelling and packaging of substances and preparations.

4. First Aid Measures

4.1	Description of the first-aid measures	
	In case of skin contact:	If irritation occurs, consult a doctor. Wash with plenty of soap and water.
	In case of eye contact:	In case of eye contact, rinse immediately with plenty of water. Consult a specialist if an irritation occurs.
	In case of ingestion:	Do not induce vomiting under any circumstances. If ingested in large quantities, consult a doctor.
	In case of inhalation :	Transport the victim outside and maintain him at rest.
4.2	Main symptoms and effects, both acute and delayed	None
4.3	Indication of any immediate medical attention and special treatment needed	None

5. Fire-fighting Measures

5.1	Extinguishing	Water, Carbon dioxide (CO2), Water sprayed. Ways of extinction which must not be used for safety reasons: None in particular
5.2	Special hazards resulting from the substance or mixture	Do not inhale the gas produced by explosion or combustion
5.3	Advice for firefighters	Use adapted respiratory systems. Collect separately contaminated water used for fire extinguishing. Do not discharge into

6. Accidental Release Measures

6.1	Personal precautions, protective equipment and emergency procedures	Wear personal protective equipment.
6.2	Precautions for the protection of environment	Prevent penetration into soil / subsoil. Prevent discharge into surface waters or wastewater systems. Retain contaminated washing water and dispose it. In case of leakage or seepage into waterways, soil or water drainage system, inform responsible authorities. equipment suitable for the collection: absorbing material, organic, sand.
6.3	Methods and material for containment and cleaning up	Wash with plenty of water.

7. Handling and Storage

7.1	Precautions for safe handling	Avoid skin and eye contact, inhalation of vapours or mists. Do not eat or drink while working.
7.2	Conditions for a safe storage, including any incompatibilities	Keep away from sources of ignition. Avoid dust formation. Store in a dry, cool place. Incompatible materials: None in particular. Indication for premises: Adequately ventilated premises.
7.3	Final use	Food industry

8. Exposure Control/Personal Protection

8.1	Control parameters	Not applicable
8.2	Exposure controls	No specific measures other than the general rules of hygiene and safety. Prefer the use of protective equipment during handling.

9. Physical and Chemical Properties

9.1	Information on essential physical and chemical protection	
	Appearance and colour:	Light beige powder

10. Stability and Reactivity

10.1	Reactivity	None
10.2	Chemical stability	Stable under normal conditions
10.3	Possibility of hazardous reactions	None
10.4	Conditions to avoid	None in particular
10.5	Materials to avoid	None in particular
10.6	Hazardous decomposition products	None

11. Toxicological Information

To our knowledge, there are no specific toxicological risk when the product is handled in accordance with good hygiene and safety practices.

12. Ecological Information

Use the product according to good practice by avoiding scattering it in the environment. The product is considered as not presenting any hazard for the environment, in particular as regards to its mobility in the ground, its obstinacy, its potential of bio accumulation, its aquatic toxicity, and in a more general way its eco toxicity.

13. Disposal Considerations

Operate by respecting the current local and national measures.

14. Transport Information

Not hazardous in the meaning of transport regulation (ADR, IATA, IMDG).

15. Regulatory Information

15.1	Specific regulation/ legislation to the substance or mixture regarding safety, health and environment	In accordance with European regulations on food.
15.2	Chemical safety assessment	No

16. Other Information

Abbreviations	
REACH	Registration, Evaluation, Authorization and restriction of Chemicals
CAS:	Department of Chemical Abstracts (Division of American Chemical Society)
CLP:	Classification, Labelling, Packaging
EINECS:	European Inventory of Existing Commercial Chemical Substances
PBT	Persistent, bioaccumulative and toxic
vPvB	Very Persistent Very Bio accumulative

Notice to reader

The information provided in this Safety Data Sheet are based on the state of our knowledge of this product, at the revision date of this Safety Data Sheet. The information provided in this Safety Data Sheet supplement the Technical Data Sheets but do not replace them.

This Safety Data Sheet is only a support for the handling, use, processing, storage, transport, use and disposal. It should not be construed as a warranty or quality specification.

The user's attention is drawn to the possible risks and risks of using a product for purposes other than those for which it was designed as shown in this safety data sheet: it is the user's responsibility to assess the applicability of the information and recommendations provided in this Safety Data Sheet and its suitability its own activities and goals.

Lesaffre UK & Ireland Ltd. will not be held responsible for any use of the product which is not consistent with the information provided in this Safety Data Sheet. Compliance with the instructions contained in this safety data sheet does not relieve the user to ensure that it complies with all regulations and recommendations related to its products and activities.

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Improves tolerance and volume
 Emulsifier free

300

IMPROVER FOR ALL BREAD AND VIENNOISERIE

LEVEL OF USE
 0.5% of flour weight

INGREDIENTS
 Wheat flour; Flour treatment agent : Ascorbic acid;
 Processing aid: Sunflower oil; Enzymes: Alpha
 amylase, Amyloglucosidase, Glucose oxidase,
 Xylanase.

INSTRUCTIONS FOR USE
 Add directly to flour before mixing. Product for
 manufacturing purposes only.

Enzymes are deactivated during the baking process and
 consequently do not perform a technological function in
 the finished product. Therefore there is no requirement
 to declare them on the retail packaging.

Made in a production site that also processes gluten,
 soya and milk.

Store in a cool and dry place (25°C max)

Batch N°/Expiry date: see on the package.

E301064

Made in EU
 Lesaffre UK & Ireland
 E3 Blackpole East - Worcester WR3 8SG
 Phone No: +44(0)1905755811 Fax: +44(0)1905754145
 www.lesaffreuk.co.uk



Net weight **10 kg**

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