

Form Title: Product Data Sheet: Sourdough Bread

Effective Date: 12/20/22 Date Reviewed: 01/05/23

Date Reviewed: 01/05/23 LM Doc_1994.058

Prepared by: Director of Quality Assurance Approved by: V.P. of Operations Approved by: Production Manager

Product Description, Specification, Distribution, Consumers and Intended Use

Product Name(s)	Sourdough Proad						
	Sourdough Bread						
Product Number(s)	910-8000						
Product Description,	Sourdough Bread mix is a dry powder mixture of flour, sweeteners, flavorings, and leavenings blended						
Including Important	and packaged following current Good Manufacturing Practices. (Dry bakery mixes are not ready-to-eat						
Food Safety	products and are not intended to be consumed raw)						
Characteristics							
Processing	Lehi Mills mixes all ingredients in stages based on time and speed until all ingredients are fully blended.						
Sensory Evaluation	All baked products are bake tested at Lehi Mills for sight, smell, taste, mixability and touch. A que technician will review the bake results and determine the final product to be passed and release						
	internally for production.						
Allergen Statement	Manufactured in a plant that also contains dairy, soy, and egg						
Packaging	Lehi Mills uses Premium Plus "00"" A" Grade Pallets, Stretch Wrap and 4x6 Thermal Transfer Pallet Labels on two sides of the pallet indicating Item Description, Item Number, Lot Number and Case Quantity.						
	Product	Product	Products/Case	Cases/Pallet	Layers/Pallet	Height-	Net
	Packaging	Dimensions				including	Weight
		(inches)				Pallet	(lbs.)
		(,				(inches)	(,
	2 lbs. /	8.375 x 9.75 x	12	50	5	42 1/8	~1241
	Stand-up	3					
	Pouch						
Intended Use	This analysis assumes that the end user will be the general public and will consume the product a						
michaea esc	final product. Although dry bakery mixes are low-risk and does not provide an environment that is						
	conducive to microbial growth, it is important to understand that dry bakery mixes are minimally processed agricultural ingredient and is not a ready-to-eat product. The mixed product is not intended to be consumed raw. The heat processes of baking, frying, boiling, and cooking are adequate to destroy any pathogens that may be present in the mixes and eliminate any potential risk of foodborne illness.						
Intended Consumers	General Publi	· C					
GMO Statement							
	Some ingredients are soy and corn based and may or may not be GMO.						
Shelf Life	This product has a shelf life of 18 months if stored at room temperatures (less than 90 Degrees						
1.015.	Fahrenheit and less than 70% Humidity). Store in an odor-free environment.						
Lot Code Explanation	LOT 23165 23 = YY 165 = Julian Day of the Year						
Storage and Distribution	Products are stored at ambient temperatures in dry goods storage. Shipped dry at ambient						
	temperatures.						

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Quality Assurance Statement: This is a food grade product that is Generally Recognized as Safe (GRAS) by the Food and Drug Administration (FDA), 21 CFR 184.1854. Our manufacturing facility is registered with the FDA and complies with Current Good Manufacturing Practices (cGMP), 21 CFR 117, and all other FDA and state regulations. Label product as **"Sourdough Bread".** Lehi Mills ensures that all ingredients are received from approved suppliers. Our facility holds all lot numbers until they have been released by our Quality Control Team after proper analysis of work order & label review. A retention sample is maintained for (20) months.

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