



**GRUPO  
LA FLORIDA**  
MEXICO

# SPECIFICATION SHEET

## CODE-PRODUCT NAME

09011 Dough improver Mejormix 20/0.97 lb

## INGREDIENTS

Calcium carbonate, sodium stearyl lactylate, azodicarbonamide, enzymes (fungal xylanase, bacterial xylanase and fungal alpha amylase) and ascorbic acid.

## ALLERGENS

Without allergenic or sensitive substances

## FEATURES

## BIOLOGICALS

Parameter	Specification
Standard Plate Count	Not more than 10,000 UFC/g
Coliforms	Not more than 10 UFC/g
<i>Escherichia coli</i>	Negative
Yeast and Mold	Not more than 10 UFC/g

## SENSORY

Parameter	Specification
Appearance	Fine powder
Odor	Slightly Sweet
Color	White Ivory slightly yellow

## SHELF LIFE

6 Months

## STORAGE

Keep in a cool and dry place. Avoid exposing to the rays of the sun.

## NUTRITION LABEL

This product is for Institutional use intended for additional manufacturing, according to the 21 CFR 101.9 this product is exempt for Nutrition Label

## PACKAGING AND DISTRIBUTION

PRIMARY PACKAGING	SECONDARY PACKAGING
Polyethylene bag	Carton box
NET WEIGHT	NET WEIGHT
0.97 lb	19.4 lb

## SUGGESTED USES

Recommended for all types of white and French bread.  
It helps to improve the softness and the volume of white bread.

## PALLET CONFIGURATION


Wood pallet of 39.37 in x 47.24 in wrapped in plastic allowing the air circulation leaving a space between the boxes. Do not stack more than 7 boxes.

## LOT CODE EXPLANATION

Example:

29	44	19	643
Process	Week	Year	Consecutive Number

Sincerely,



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