

Technical Data Sheet

Tegral Alpine 7 Grain

Material: 4107283

Data Sheet Revision: 9

Validation Date: 12/30/2019

Product Description

A complete mix for coarse textured German Grain bread with a slight sour flavor.

Usage Information

Usage rate: 100% on flour weight

Ingredient List

Bleached enriched wheat flour (malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid) , rye flour, rye flakes, rolled oats, rolled wheat, millet, flax seed, sesame seed, dried molasses, Contains 2% or less of the following: salt, whole wheat flour, soybean oil, lactic acid, diacetyl tartaric acid esters of mono- and diglycerides, wheat gluten, dill, sodium diacetate, dextrose, enzymes, ascorbic acid.

Kosher Status

Kosher Parve

Physical and Chemical Parameters:

Method	Description	Min	Max	Units
Titration	Salt	1.50	2.20	%

Organoleptic Characteristics:

Method	Parameter	Description
Visual	Appearance	Powder
Visual	Color	Off-White

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Nutritional Information (Average per 100 g)

Energy in kcal/100g	365.13	kcal/100g
Total fat	5.49	g/100g
-Of which saturated fats	0.92	g/100g
-Of which trans fatty acids	0.02	g/100g
Carbohydrates	67.67	g/100g
-Of which sugars	2.25	g/100g
Added sugars	1.03	g/100g
-Of which polyols	0.00	g/100g
Fibers (2016)	7.11	g/100g
Proteins	12.10	g/100g
Moisture	11.00	g/100g
Sodium	742.20	mg/100g
Ash	3.83	g/100g

Note: The nutrient information provided by Puratos Corporation is based upon the USDA database and other sources, including suppliers' data sheets. All these are reliable sources; consequently the correlation between the calculated values and the lab analyses is normally excellent. However, there is no guarantee that the nutrient values provided by Puratos Corporation will match the analytical results. These values should be confirmed by actual analysis, whenever required by existing regulations.

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Allergen Information

Allergen	Present in Product	Present in Product made on same line	Present in the Plant
<u>"Major" Allergens According to the FDA</u>			
Wheat and products thereof	+	+	+
Crustaceans and products thereof	-	-	-
Eggs and products thereof	-	+	+
Fish and products thereof	-	-	-
Peanuts and products thereof	-	-	-
Soy or Soy Derivative (excluding soy oil)	-	+	+
Milk and products thereof	-	+	+
Tree Nuts and products thereof	-	+(coconut only)	+(coconut only)
<u>Other Allergens of Concern</u>			
Sulfites and products thereof (>10 ppm)	-	+	+
Sesame seeds and products thereof	+	+	+
Mustard and products thereof	-	-	-
Celery and products thereof	-	-	-
Lupin and products thereof	-	-	-

Microbiology (Indicative values)

Description	Max	Units
Total Plate Count	100,000	cfu/g
Coliform	100	cfu/g
E. coli	<10	cfu/g
Salmonella	Negative per 25	cfu/g
Yeast	1,000	cfu/g
Mold	1,000	cfu/g

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Storage Conditions

Dry: Keep in a cool and dry place (<78°F, <65% RH). Close package after use.

Shelf Life

Shelf Life is 6 months from the date of manufacture provided the product is stored as stated above in the closed original packaging and has not been reworked nor blended with other ingredients.

Packaging Information

Packaging Type	Packaging Net Weight	Pallet Net Weight
Multi-walled, high density polyethylene lined bag	50 lbs.	2000 lbs.

Food Contaminants

Raw materials are guaranteed food grade in conformity with the applicable legislation on:

- Mycotoxins
- Heavy metals
- Pesticide residues
- Microbiology

Bioterrorism Facility Registration

All Puratos Corporation manufacturing and distribution facilities are registered in compliance with Food Security Bioterrorism Act of 2002. All registration numbers are on file with the FDA.

Food Safety Statement

All Puratos Manufacturing facilities in the United States have implemented and operate under the guidelines of a food safety HACCP program. HACCP training is conducted annually at each location for all employees. Good Manufacturing Practices (GMPs) are part of the prerequisite programs and are strictly adhered to at each facility. Additionally, we have Sanitation Standard Operating Procedures at our facilities, and our facilities are inspected by the FDA and we have maintained a satisfactory rating.

Sifting of Dry Products

All dry bulk ingredients processed at the Pennsauken manufacturing facility are sifted through a screen prior to mixing and a finishing screen prior to final packaging. All bag items used by dry facilities are required to be sifted by our suppliers prior to packaging. We inspect all ingredients upon arrival and verify the manufacturer's Certificate of Analysis for compliance and product safety.

The above information is provided for our customers only (and we accept no liability to any third parties) and reflects our current knowledge and experience. All products are supplied in accordance with our general terms and conditions for sale. We can accept no liability for the effects of any combinations or mixtures of the product which are not conformed to our recommendations. In using the product our customers are reminded to comply with all relevant legal, administrative and regulatory requirements and procedures relating to its use and the protection of the environment.