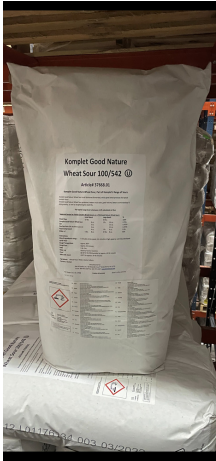




A & S  
3766801 - Wheat Sour All Natural

An all-natural sour that increases flavor, elasticity, ease of slicing, water absorption and shelf life in all yeast-raised products.  
Physical Specifications:  
Appearance Powder  
Color Cream  
Aroma Fermented  
pH 3.7 +/- 0.2  
Acidity (TTA) 40-44



Nutrition Facts

Servings per Container 250  
Serving size 100.0g (100g)

Amount per serving  
Calories 380

	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 79g	29%
Dietary Fiber 3g	11%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 13g	
Vitamin D 1mcg	6%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 370mg	8%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

\* Benefits

An all-natural sour that increases flavor, elasticity, ease of slicing, water absorption and shelf life in all yeast-raised products.  
Suggested Application: Add to an existing mix or recipe to add a homemade taste in all wheat products, such as baguettes and croissants.  
Usage Level: Use at 1-5% of the total flour weight according to the recipe on the bag label.

Ingredients

Wheat Flour, Water, Starter Culture.

Allergens

Contains:

wheat

Free From:

crustaceans eggs fish milk  
peanuts sesame soy tree nuts

Handling Suggestions

Store up to 12 month in a cool, dry environment at 20C/68F.

Serving Suggestions

Use at 1-5% of the total flour weight according to the recipe on the bag label.

Prep & Cooking Suggestions

Add to an existing mix or recipe to add a homemade taste in all wheat products, such as baguettes and croissants. Use at 1-5% of the total flour weight according to the recipe on the bag label.

Product Specifications

Brand	Manufacturer
A & S	Abel & Schafer Inc

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	37668.01	3766801	04025599005355		1/25 KG

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
55.7lb	55lb	Germany	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
26in	17in	6in	1.53ft3	5x8	273days	60°F / 77°F



A & S

3766801 - Wheat Sour All Natural

An all-natural sour that increases flavor, elasticity, ease of slicing, water absorption and shelf life in all yeast-raised products.

Physical Specifications:  
Appearance Powder  
Color Cream  
Aroma Fermented  
pH 3.7 +/- 0.2  
Acidity (TTA) 40-44



Nutrition Analysis - By Measure

Calories	380	Total Fat	2g	Sodium	0mg
Protein	13	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	79g	Saturated Fat	0g	Iron	0mg
Sugars	1g	Added Sugars	0g	Potassium	370mg
Dietary Fiber	3g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	1mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

