

A&S

6100401 - Plus Pan 2000 Dough Conditioner



The reliable conditioner when dough stability and machinability are most important while also reducing processing time & increasing oven spring.

Suggested Application: Perfect for bagels, rolls, hearth breads and pan breads.



Benefits

The reliable conditioner when dough stability and machinability are most important while also reducing processing time & increasing oven spring. Suggested Application: Perfect for bagels, rolls, hearth breads and pan breads. Usage Level: Use at 1-2% of the total flour weight according to the recipe on the bag label. Abel & Schafer's Plus Pan 2000 has a powder appearance, off white in color and has a sharp aroma.

Wheat Flour, Dextrose, DATEM, Malted Barley Flour, Canola Oil, Silicon Dioxide (anti-caking agent), Ascorbic Acid, Enzymes, L-Cysteine. Contains: wheat Free From: crustaceans person pe

Nutrition Facts

Servings per Container 227 Serving size 100.0g (100g)

Amount per serving Calories

450

% Da	aily Value*
Total Fat 21g	27%
Saturated Fat 16g	80%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 62g	23%
Dietary Fiber 2g	7%
Total Sugars 22g	
Includes 22g Added Sugar	%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 1555mg	120%
Iron 1mg	6%
Potassium 143mg	4%

* The % Daily Value (DV) tells you how much a nutrient in

a day is used for general nutrition advice.

a serving of food contributes to a daily diet. 2,000 calories

Handling Suggestions

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

Serving Suggestions

Use at 1-2% of the total flour weight according to the recipe on the bag label.

Prep & Cooking Suggestions

Follow bag label recipe and bake accordingly.

Product Specifications

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A & S			Abel & Schafer Inc			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	61004.01	6100401	00715803002365		1/50 LB	

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
50.7lb	50lb	United States	Yes	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
26in	16in	5in	1.2ft3	5x9	273days	60°F / 77°F





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Nutrition Analysis - By Measure

Calories	450	Total Fat	21g	Sodium	10mg
Protein	5	Trans Fats	0g	Calcium	1555mg
Total Carbohydrates•••	62g	Saturated Fat	16g	Iron	1mg
Sugars	22g	Added Sugars	22g	Potassium	143mg
Dietary Fiber	2g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images							

