



Komplet

6109001 - Plus Pan Malt Conditioner

Description: Plus Pan Malt Conditioner is an all-natural dough improver with an exceptionally clean ingredient statement.

Suggested Application: Plus Pan Malt Conditioner is used to make pan breads, hearth breads, rolls, bagels, pizza or sweet goods.



Nutrition Facts

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

Amount per serving
Calories 350

% Daily Value*

Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 78g	28%
Dietary Fiber 12g	43%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 9g	
Vitamin D 0mcg	0%
Calcium 27mg	2%
Iron 3mg	15%
Potassium 227mg	4%

* 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

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

Plus Pan Malt Conditioner has a powder appearance, off-white in color, and has a malted aroma.

Ingredients

Rye Flour, Malted Barley Flour, Ascorbic Acid, Enzymes.

⚠ Allergens

Contains:



wheat

Free From:



crustaceans



eggs



fish



milk



peanuts



sesame



soy



tree nuts

Handling Suggestions

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

Serving Suggestions

Dough Improver

Prep & Cooking Suggestions

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

📄 Product Specifications

Brand	Manufacturer
Komplet	Abel & Schafer Inc

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	61090.01	6109001	00715803002235		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	TlxHl	Shelf Life	Storage Temp From/To
26in	16in	5in	1.2ft3	5x8	273days	60°F / 77°F



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Nutrition Analysis - By Measure

Calories	350	Total Fat	1g	Sodium	5mg
Protein	9	Trans Fats	0g	Calcium	27mg
Total Carbohydrates...	78g	Saturated Fat	0g	Iron	3mg
Sugars	1g	Added Sugars	0g	Potassium	227mg
Dietary Fiber	12g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		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	

Additional Images

