PRODUCT INFORMATION

Product Information

RSF-200
Bread Improver

Description	RSF-200 is a bread improver.

Ingredients

Mono- and diglycerides of fatty acids	E 471
Sodium stearoyl lactylate	E 481
Starch	
Enzyme	

Regulatory Information

The additives in RSF-200 meet the specification for identification and purity given by FAO/WHO, EU and US FDA.

Since the legislation on use of this product may vary from country to country, the local food act should always be consulted.

Application (Recommendation)

Wheat products.

General Dosage (Recommendation)

0.3 ~ 2.0% to flour weight.

Specification

Appearance	yellowish white powder with slight characteristic odor
Loss on drying	max. 12%

Microbiology

Total plate count	max. 10,000 /g
Yeast and mould	max. 500 /g
Coliform	absent in 0.1g

Heavy Metals

Arsenic (as As)	max. 2 ppm
Lead (as Pb)	max. 2 ppm
Mercury (as Hg)	max. 1 ppm
Cadmium (as Cd)	max. 1 ppm
Antimony (as Sb)	max. 1 ppm

Nutrition Data (Per 100g)

Energy	632kcal
Protein	0 g
Carbohydrate	47 g
Fat	49 g
- saturated	43 g
- trans	< 1 g
Sodium	1 g

Storage

Cool, shaded and dry condition.

Shelf Life

12 months from manufacturing date if remains unopened and stored under recommended condition.

Packaging

Net 20 kg in paper bag with inner PE bag.

GMO Status

RSF-200 is derived from raw materials and/or its derivatives, which is not from genetically modified origin