



Natural Mold Inhibitor NCE-14

PRODUCT SPECIFICATION

SUPPLIER PLANT INFORMATION

AIB inspected:	Yes	Result:	SUPERIOR
HACCP Program in place:	Yes	Rabbinical Org:	Orthodox Union
KOSHER Certified:	Yes	Status:	Pareve
Symbol:	U		

REGULATORY COMPLIANCE INFORMATION

A. Ingredients Declaration:

Unbleached Wheat Flour, Enzymes (Proprietary blend).

B. Allergens, Sulfites & Gluten:

This product was produced on lines that also use wheat and soy products.

C. Flavors:

None added.

D. Animal Origin:

This product contains no components from an animal source.

E. Production/Hazardous Declaration:

Product is produced under the jurisdiction of the FDA and is listed in the CFR-Title 21 Subchapter B as "Food for Human Consumption" and is, therefore, classified as non-hazardous materials. As a result, these products are exempt from the 29 CFR 1910.1200 OSHA Hazardous Communication Standard; Material Safety Data Sheets (MSDS) are not required.

F. Country of Origin:

U.S.A

PACKAGING

Product is available in 50 lb poly-lined bag.

PRODUCT CHARACTERISTICS

A. Sensory:

Color:	Off White
Flavor:	No off Flavor
Odor:	Characteristic
Texture:	Fine Powder

B. Physical/Chemical:

Tentative

Typical Granulation/Sieve Analysis:

U.S. #40	14.4%
U.S. #60	37.6%
U.S. #80	33.8%
U.S. #100	9.5%
PAN	18.5%

Typical Moisture:

9.20%

C. Microbiological

Type	Maximum	Reference Method	COA
Aerobic Plate Count	50,000/gm max	FDA-BAM Chapter 3	upon request*
Coliform	100/gm max	FDA-BAM Chapter 4	upon request*
E. coli	<10/<10	FDA-BAM Chapter 4	upon request*
Salmonella	Negative 25 grams	FDA-BAM Chapter 5	upon request*
Yeast and Molds	100/gm max	FDA-BAM Chapter 19	upon request*

* COA information provided upon request may require additional cost to customer.

SHIPPING AND STORAGE

A. Shipping and Storage:	Dry/Cool conditions
B. Shelf Life:	12 months when stored in specified conditions
C. Lot Coding:	SJJJYL (S=Shift; JJJ=Julian Date; Y=Last Digit of Year; L=Plant Location)
D. Special Precautions for Use:	NONE