

Document Number: 02101
Version: 7
Material: SAF PRO FROZEN 3.0
Date: 10/23/2025

TECHNICAL DATA SHEET

Material Description

Saf Pro Frozen 3.0 is a dough conditioner that is especially designed for frozen dough and pre-proofed laminated frozen dough. Saf Pro Frozen 3.0 will help to strengthen the dough, improve machinability, improve gas retention within the dough, improve volume and structure and produce a thin and crispy outer crust.

Regulatory

Material is produced from materials that are wholesome and free from extraneous matter. Material is prepared following Good Manufacturing Practices, and complies with the Federal Food, Drug and Cosmetic Act of 1938, as amended and published in the CFR. The enriched flour meets the 21 CFR 137.165 standard of identity, ascorbic acid has Generally Recognized as Safe (GRAS) status per 21 CFR 182.3013, and the enzymes are GRAS affirmed.

Ingredient Statement

Enriched Wheat Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), DATEM, Ascorbic Acid, Enzymes.

Allergen Statement

Labeled as **Contains:** Wheat.

The following procedures are in place to prevent cross-contamination after running material containing allergens: Validated Cleaning Procedures, Production Scheduling, Allergen Training, Raw Material Segregation

Manufacturing Process

Blending, packaging

Applications

Baguettes, bagels, pizza crusts, mixes, frozen dough.

Usage

Add directly to the flour at 1.0% of the total flour weight.

Material Numbers / Packaging Format / Grind / UPC

Material Number	Net Wt.	Package	Form	UPC - Case
100017672	10 kg	Poly-lined corrugated box	Powder	1 00 17929 27650 5

Material Specifications

Parameter	Specification	Test Method
Ascorbic Acid	1.08 - 1.32%	Internal Method MO26D
Moisture	4.0 - 8.0%	AOAC 960.18
Salmonella	Negative / 375g (Composite 15 - 25g samples)	AOAC 2013.01

Package / Pallet Dimensions

Material	Case				Pallets						
	L	W	H	Cu. Feet	Tiers	Units/ Tier	Cases/ Pallet	L	W	H	Cu. Feet
	Inches							Inches			
100017672	11	11	8	0.56	4	12	48	48	40	37.75	42.0

Import / Export Tariff code

2106.90.99.98



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Shelf Life & Storage

Unopened - Shelf life of 24 months (<80°F / 70% RH), 3 months after opening

Kosher

Certified Kosher Pareve

Halal

Certified

Packaging

Poly-lined corrugated box

Recyclable material

Corrugated box

Batch Designation

Blends based on shift

Batch Coding

Example: CW25L07141

CW = Fixed code

25 = Last 2 digits of the production year

L = Production location

0714 = Production date (MMDD)

1 = Batch number

Production Location(s):

L = Lesaffre Blending Facility – Cedar Rapids, IA

GMO Statement

Material has been tested and certified as non-GMO by a third party.

USDA Bioengineered Statement

Material is not a bioengineered food. It does not contain any detectable genetic material and does not require BE Labeling per the National Bioengineered Food Disclosure Standard established by the USDA per 7 CFR 66.

Organic Statement

The material is not certified organic. It contains no GMO enzymes, has not been solvent-extracted, synthetically preserved or irradiated. It contains no artificial flavors or colors. There was no sewer sludge, petrochemical substrate, or sulfite waste liquor involved with any step of production. Check with your certification agency prior to use.

BSE / TSE

No animal products used in manufacturing process or raw materials

Preservatives

No preservatives present in material



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Sterilization

N/A

Vegetarian Status

Acceptable for vegan diets

Country of Origin

United States

GMPs

21 CFR 117

Gluten Status

Contains gluten from wheat.

Food Defense Program (Mitigation Strategies)

Facilities are registered with the FDA and comply with FDA guidelines relating to Food Security.

Third Party Audits

GFSI

Food Safety Plans and Preventive Controls

Material contains wheat flour, which is a raw agricultural product that has been known to contain Salmonella and E. coli. There is no kill step in the processing of the flour or the dough conditioner. The FDA does not consider pathogen testing to provide 100% assurance of the absence of pathogen, so customers using wheat flour must consider the risk as part of their Hazard Analysis and Risk Based Preventive Control Program per 21 CFR 117. End users are responsible for the final microbial pathogen control. Material is not ready to eat. Food using this material must be baked before consumption.

The information herein is true and accurate to the best of our knowledge. However, this data sheet is not to be considered as guarantee expressed or implied, or as a condition of sale of this material.



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NUTRIENT INFORMATION

NUTRITIONAL INFORMATION (Approx. / 100 grams)			
Calories	469	Total Fibers (g)	2.2
Calories from Fat	244	Soluble Fibers (g)	0.2
Moisture (g)	5.1	Insoluble Fibers (g)	2.0
Protein (g)	4.9	Sodium (mg)	3.5
Total Fat (g)	33.9	Potassium (mg)	66.9
Saturated Fat (g)	33.2	Calcium (mg)	8.9
Unsaturated Fat (g)	0.7	Iron (mg)	2.9
Trans Fat (g)	0	Vitamin A (mcg RE)	0
Cholesterol (g)	0	Vitamin C (mg)	1200
Ash (g)	3.3	Vitamin D (IU)	0
Total Carbohydrates (g)	52.8	Vitamin E (mcg)	0
Sugars (g)	0	Vitamin B3 (mg)	4.3
Added Sugars (g)	0		

g = gram mg = milligram
mcg = microgram RE = Retinol Equivalent
NE = Niacin Equivalent IU = International Units

Data Source: Calculated from ingredient datasheets and USDA Nutrient Database



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Allergens & Sensitizing	Present in Material		Present on Same Line		Present in Facility	
	Yes	No	Yes	No	Yes	No
Milk Products (butter, casein, cheese, whey, nougat, malted milk, sour cream, yogurt, etc.):	☐	☒	☒	☐	☒	☐
Egg Products (mayonnaise, meringue, ovalbumin, etc.):	☐	☒	☐	☒	☐	☒
Fish (any type):	☐	☒	☐	☒	☐	☒
Shellfish (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.):	☐	☒	☐	☒	☐	☒
Tree Nuts (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.):	☐	☒	☐	☒	☐	☒
Wheat Products (bran, breadcrumbs, cracker meal, farina, graham flour, wheat germ, gluten, etc.):	☒	☐	☒	☐	☒	☐
Peanuts:	☐	☒	☐	☒	☐	☒
Soybean Products (tofu, miso, soy-derived vegetable protein, etc.):	☐	☒	☐	☒	☐	☒
Barley Products:	☐	☒	☒	☐	☒	☐
Rye Products:	☐	☒	☒	☐	☒	☐
BHA/BHT:	☐	☒	☐	☒	☐	☒
Celery (root, leaves, stalk):	☐	☒	☐	☒	☐	☒
Chocolate Products:	☐	☒	☐	☒	☐	☒
FD&C Colors (Yellow #5, etc.):	☐	☒	☐	☒	☐	☒
Hydrolyzed Animal Protein:	☐	☒	☐	☒	☐	☒
Hydrolyzed Plant Protein:	☐	☒	☐	☒	☐	☒
3-MCPD (Monochloropropdiol):	☐	☒	☐	☒	☐	☒
Meat & Meat Derivatives (beef, pork, etc.):	☐	☒	☐	☒	☐	☒
Monosodium Glutamate:	☐	☒	☐	☒	☐	☒
Oat Products:	☐	☒	☒	☐	☒	☐
Seeds (cottonseed, poppy, sunflower, mustard, etc.):	☐	☒	☐	☒	☐	☒
Sesame:	☐	☒	☐	☒	☐	☒
Sulfites (added):	☐	☒	☐	☒	☐	☒