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PULSO BRUIN





TRADE NAME

Bread improver

DESCRIPTION

PULSO BRUIN

In powder form. The color may vary from batch to batch depending on the raw materials.

TERMS OF USE

Level of use:

3,00%

of flour weight, according to the procces of bakery and the desired

INGREDIENTS

Wholemeal flour Malted barley flour

Emulsifier: Mono- and diglycerides of fatty acids

Sodium stearoyl-2-lactylate

Enzymes

In a classic baking process, the enzymes are denatured/degraded during baking, not performing any technological function in the final product. In this case, it is not necessary to include them in the list of ingredients.

USE RESTRICTION

For professional use only, not for retail sale. Bakery and pastry products containing this ingredient must be cooked before being consumed.

ALLERGENS

According to European regulation in force, see the detailed attestation herewith page 3.

Contains: gluten.

soja, mustard On site:

TYPICAL PHYSICO-CHEMICAL CRITERIA

Humidity <15 %

TYPICAL MICROBIOLOGICAL ANALYSIS

	Target
E. coli	≤ 100 cfu/g
Salmonella	Absence in 25a

TYPICAL NUTRITIONAL VALUES

For 100 g of product				
Energy	1571	kJ		
	374	kcal		
Fat	9,60	g		
(with: saturates)	8,20	g		
Carbohydrate	55,80	g		
(with: sugars)	2,80	g		
Fiber	11,20	g		
Protein	10,40			
Salt	0,044	g		

PACKAGING

20 kg

SHELF LIFE AND STORAGE CONDITIONS

The product retains its characteristics during 24 months,

from production date in its original, unopened packaging and stored in a dry and cool place (< 25°C).

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REGULATORY ASPECT

Safety	This product does not meet the classification criteria in accordance with (EC) Regulation No 1272/2008 and its amendments. Safety data sheet not required according to Article 31 of (EC) Regulation No 1907/2006 (REACH) and its amendments.
Packaging	The packaging in direct contact with the product complies with the provisions of (EC) Regulation No 1935/2004 and its amendments.
Contaminants	This product complies with the provisions of (EC) Regulation No 1881/2006 and its amendments.
Ionization treatment	This product and its ingredients have not been treated with ionising radiation according to Directives 1999/2/CE and 1999/3/CE and their amendments.
GMO	We hereby certify that ingredients used in the production of the reference: F230485/01 in Lesaffre Ibérica does not contain Genetically Modified Organisms (GMO), as defined by 2001/18/EC European Law dated 12 March 2001 which stand in for 90/220/EC European Law. As a consequence, we guarantee that this product is not subject to any further conditions of labelling regarding the directives 1829/2003 and 1830/2003.

The information contained in this document has been prepared in accordance with current European regulations and to the best of our knowledge. It is the responsibility of our customers to check that the use and conditions of use comply with the regulations and practices in force in their business sector and in their geographical area.



PULSO BRUIN

According to European regulations about allergens

MAIN ALLERGENS	Contains	May contain
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	Yes	Yes
Lupine and products thereof	No	No
Crustaceans and product thereof	No	No
Molluscs and product thereof	No	No
Eggs and products thereof	No	No
Fish and products thereof	No	No
Peanuts and products thereof	No	No
Soybeans and products thereof	No	Yes
Milk and products thereof (including lactose)	No	No* ≤ 2,5 ppm
Nuts and products thereof	No	No
Sesame seeds and products thereof	No	No* ≤ 5,5 ppm
mustard and products thereof	No	Yes
Celery and products thereof	No	No
Sulpher dioxide and sulphites (<10 mg/kg or 10 mg/L in terms of the total SO ₂)	No	No

^{*} Cross-contamination under control: lower than the limit of quantification

According to Directive 2000/13 (Appendix 3 bis), subsequenty modified by Directives 2003/89/CE; 2005/26/CE; 2006/142/CE and 2007/68/CE.

In order to minimise the risk of cross-contamination, we have established qualified working practices, which are followed up by our HACCP studies by basing ourselves on the standards laid down in the Codex Alimentarius.

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CERTIFICATE OF ORIGIN - NON-GMO

The ingredients used in the production of our reference:

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are in no way genetically modified organisms as defined by Directive 2001/18/EC of 12 March 2001 replacing Directive 90/220/EC.

Any guarantee can be given in this regard.

We therefore guarantee that the product is not subject to any additional labelling requirements within the meaning of Regulations CE 1829/2003 and 1830/2003.

ATTESTATION OF ORIGIN - NON-IONISING RADIATION

PULSO BRUIN

We hereby confirm that no ionising treatment occurs in the manufacturing process.

The information is true and correct to the best of our knowledge, but the present document should not be regarded as an express or implied warranty, nor as a condition of sale of this product. The next version of this document will not be sent automatically. It is up to the user to find out about the conditions and possible applications of the product, in particular in accordance with the laws and regulations in force in the country of use.