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BAKE-SHEEN®

Liquid Non-Aerosol

16 oz. Bottles, and 55 gallon Drums

I. Ingredient Statement

Water, Modified Food Starch, Citric Acid, Potassium Sorbate, Sodium Benzoate, Xanthan Gum, and Propylene Glycol Alginate.

II. Application Baked Goods Ingredient Labeling

When Bake-Sheen is used on bakery products, according to FDA regulations only the functional-ingredients to development of surface "sheen" are required to be included in the finished bakery product ingredient statement. As provided in 21 CFR 101.100 (a) (3) (i) foods exempt from compliance with the requirement of Section 403 (i) (2) of the F.D. & C. Act include: "Substances that have no technical or functional effect but are present in a food by reason of having been incorporated into the food as an ingredient of another food, in which the substance did have functional or technical effect." In compliance with this regulation, the following Bake-Sheen ingredient should be incorporated in the appropriate position of the product ingredient statement:

Ingredient: modified food starch

When using Bake-Sheen with USDA regulated products the complete ingredient statement is required on the product's labeling.

III. Physical Specifications

- A. Description- a homogenous blend of water and modified food starch
- B. Flavor- none
- C. Color- creamy white
- D. Texture- viscous

IV. Chemical Specifications

- A. Specific Gravity
- B. pH
- C. Viscosity

Typical

1.00 - 1.10 @ 25°C
3.6 – 4.0 @ 25°C
<100 cps @ 25°C

V. Microbiological Analysis

- A. Aerobic Plate Count
- B. Coliforms
- C. Yeast and Mold

Typical

less than 5,000 CFU/ml
none detected
less than 100/gm

VI. Nutritional InformationAmount Per 100gm Sample

Calories	56 kcal
Total Fat	0.27 g
Saturated Fat	0.06 g
Monounsaturated Fat	0.10 g
Polyunsaturated Fat	0.11 g
<i>Trans</i> Fat	0 g
Cholesterol	< 2.0 mg
Sodium	24.3 mg
Total Carbohydrate	12.9 g
Protein	0.4 g

VII. Allergens

The ingredients do not contain any of the following allergens: Peanuts, Tree Nuts, Dairy Products, Eggs, Soy Protein, Seafood, Sulfites, or Gluten from Rye, Barley, Oats, Millet, and Spelt.

VIII. Coding System

Fiber drums, pint and gallon bottles have a date code indicating the date and year of production (Julian Date) and a batch number.

Example: 1204 = Year of 2011, #204 day of the year, (23 July, 2011).

IX. Handling and Storage

- A. Temperature- Store Between 40 - 120°F. **DO NOT FREEZE**
- B. Shelf Life- In excess of one year when sealed.