

Product Information Sheet

PFI-5600 Natural Shelf Life Extender

Product Application:

PFI-5600 is a natural shelf life extender that will improve your products quality and provide an economic advantage by giving added shelf life. PFI-5600 can be labeled as natural flavor, cultured dextrose or simply culture, which makes it very label friendly for the manufacturer. PFI-5600 can be used in dairy, bakery and dressing applications. Another added benefit of PFI-5600 is that it is GMO-Free.

Product Description:

Physical Form	Dry mixture of powdered material
Texture	Small lumps may be present, but crumble under light pressure
Color	Off-white

Microbiological Specification:

Aerobic Plate Count	10,000 cfu/g maximum
Coliforms	10 cfu/g maximum

Ingredient Declaration: Can be labeled as:
Culture, Cultured Dextrose or Natural Flavor.

Allergen Information:

There are no known allergens in this product.

Regulatory Status:

Used at the levels recommended in the intended products, this blend complies with the Federal Food, Drug, and Cosmetic Act. Consult local regulations when using this product outside the United States.

Kosher Certification:

Certified by Chicago Rabbinical Council (cRc).

GMO Statement:

PFI-5600 is GMO-free.

Packaging:

50 pounds net weight in a sealed carton with a polyethylene inner liner.

Shelf Life and Storage:

12 months in the original sealed container stored in a cool, dry location. Store opened bag in sealed container. Recommended storage conditions are <70°F and <65% RH. Avoid having the container open in humid environments.



Contract Blending and Packaging

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Nutritional Information per 100 grams:

Calories	285	Dietary Fiber	0 grams
Total Fat	0 grams	Sugars	1 gram
Saturated Fat	0 grams	Added Sugars	0 grams
Trans Fat	0 grams	Protein	3 grams
Potassium	85 milligrams	Vitamin C	0 milligrams
Cholesterol	0 milligrams	Vitamin D	0 micrograms
Sodium	2556 milligrams	Calcium	7 milligrams
Total Carbohydrate	41 grams	Iron	0 milligrams

Recommended Formulas and Processing:

Use Level:

0.35% to 0.80% in baked goods.

0.50% to 1.00% in dressings.

0.10% to 0.50% in dairy products.

0.30% to 0.50% in fruit prep

Incorporate PFI-5600 at a point of good agitation.