

MEZZONI FOODS

N A T U R A L S O L U T I O N S

TEL: 510.393-3115 | FAX: 678.550.3304 | ORDERS@MEZZONIFOODS.COM
MEZZONI FOODS INC, 2081 CENTER ST., BERKELEY, CA 94704

Gold Digger 2.0

GOLD DIGGER 2.0 is designed for use in sourdough applications to impart “European-old world flavor” to bread, crackers, extruded snacks, chips, flat breads, english muffins and other baked goods.

PRODUCT PERFORMANCE

ADVANTAGES:

- Provides excellent flavor and pleasant aroma.
- Eliminates the dependency of hardy and inconsistent microorganisms.
- Eliminates the long wait for a starter.
- Eliminates the possibility of uncontrolled fermentation from microbial and yeast mutations, and air borne wild yeast.

LABEL:

Wheat flour, fumaric acid, lactic acid, malic acid, acetic acid

ALLERGENS:

Wheat

USAGE:

Initial test at 3% net flour weight.

MICROBIOLOGICAL:

Standard plate count	<10,000/g
Coliform	< 10/g
Yeast & Mold	<100/g
E. coli	<10/g
Salmonella	Negative/25g

PACKAGING:

50-lb. net weight polyethylene lined bag.

SHELF LIFE:

At least 24 months if stored properly, in original containers.

STORAGE:

Store in cool, temperate warehouse, where temperature does not exceed 80°F and 60% relative humidity. Also, keep away from heat & light sources.

NUTRITIONAL INFORMATION

Per 100 grams

Calories 319 kcal

Total Fat 1.00 g

Saturated Fat 0.20 g

Trans Fat 0.0 g

Cholesterol 0.00 mg

Sodium 401 mg

Total Carbohydrates 54.7 g

Dietary Fiber 1.64 g

Total Sugars 0.42 g

Added Sugars 0.0 g

Protein 6.88 g

Vitamin D 0 mcg

Calcium 16.7 mg

Potassium 99.8 mg

Iron 0.0 mg

**The information and recommendations contained herein are to the best of our knowledge reliable. Users should make their own tests for their particular purpose. We cannot accept liability for any loss, damage or infringement arising from the use of the information and recommendations contained herein.*