BAKELS
TECHNICAL SERVICE

395040-GOLIATH BREAD CONC - 12.5Kg **April 2009**

TYPE

A concentrate in powder form for the production of a coarser brown bread, formulated for no time doughs. Requires the addition of flour together with yeast and water.

USAGE

50% on flour weight. Full recipe available upon request.

NUTRITIONAL INFORMATION / 100g

Energy	1,451 kJ
	345 kcal
Protein	19.8 g
Carbohydrate	45.0 g
(of which sugars)	5.9 g
Fat	6.4 g
(of which saturates)	2.0 g
Fibre	14.2 g
Sodium	1,800 mg

COMPOSITION	%	Country of Origin
Kibbled Wheat	**30-35**	**UK**
Wheat Bran	**20-25**	**UK, France, Germany**
Wheat Gluten	**15-20**	**France, Germany, Holland**
Wheat Flour	**10-15**	**UK, USA, Canada**
Salt	**1-5**	**UK**
Sugar	**1-5**	**UK**
Vegetable Oil: Palm	**1-5**	**Netherlands**
Glucose Syrup	**<1**	**Netherlands**
Soya Flour	**<1**	**Canada**
Emulsifiers: E481, E472e	**<1**	**South Africa, Denmark**
Malt Flour	**<1**	**UK**
Wheat Protein	**Trace**	**Netherlands**
Anticaking Agent: Calcium Carbonate	Trace	South Africa, Netherlands
Flour Treatment: E300	**Trace**	**China**
Sodium Carbonate	Trace	South Africa
Lactic Acid	Trace	South Africa
Stearic Acid	Trace	South Africa
Enzyme	Trace	Denmark

INGREDIENTS IN BOLD ARE DECLARABLE

MICROBIOLOGICAL STANDARDS

Total Viable Count	Max 10,000/g
Total Enterobacteriaceae	Max 1000/g
E. Coli	
Yeast	Absent in 1g
Moulds	Max 100/g
	Max 100/g

FOOD INTOLERANCE DATA

	Present in formulation	Present on Line	Present on Site
Peanuts	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk (Including Lactose)	No	Yes	Yes
Eggs	No	No	Yes
Fish	No	No	Yes
Crustaceans & Shellfish	No	No	No
Soya	Yes: Soya Flour	Yes	Yes
Cereals containing Gluten	Yes: Wheat Gluten, Wheat Flour, Malt Flour, Kibbled Wheat, Enzyme	Yes	Yes
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Sulphur dioxide and sulphites >10mg/kg	No	No	Yes
GM Labelling required	**No**		
Suitable for Vegetarians	**Yes**		

PACKAGING

12.5Kg net in food grade polythene sacks

SHELF LIFE & STORAGE

180 days, Cool and Dry Conditions

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