



BAKELS

TECHNICAL SERVICE

175220 BAKTEM BLUE 20% BUN PASTE SG

TYPE

A bun concentrate in paste form.

USAGE

20 % on flour weight
16.000 kg Flour
3.200 kg BAKTEM BLUE (20%)
0.625 kg Yeast (Approx)
8.000 kg Water (Approx)

Approximate Mixing Times

Spiral: 2 minutes slow, 6 minutes fast
High Speed: 2½ to 3 minutes

Method

No time dough
Dough: temperature 27°C (80°F)
Proof: approximately 50 to 55 minutes
Bake: 12 to 15 minutes 230°C (450°F)

COMPOSITION	%	Country of Origin
Sugar	25-30	The UK, France, Germany, Belgium, Poland, Netherlands, Thailand, Mauritius, Guatemala
Palm Stearin SG	20-25	Ivory Coast, Cameroon, Brazil, Malaysia, Indonesia, Colombia, Papua New Guinea, Thailand, Guatemala
Palm Oil SG	15-20	Malaysia, Indonesia, Papua New Guinea
Wheat Flour (with Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin)	15-20	The UK, France, United States, Canada, Germany, Poland, Switzerland, (The UK, France, United States, China, India)
Salt	5-10	The UK, Germany, China
Rapeseed Oil	5-10	The UK, France, Denmark, Germany, Ireland, Italy, Austria, Belgium, Cyprus, Czech Republic, Estonia, Finland, Greece, Luxembourg, Poland, Slovenia, Hungary, Latvia, Malta, Portugal, Spain, Lithuania, Netherlands, Slovakia, Sweden, Australia, Romania, Bulgaria, Croatia
Emulsifiers: E481 SG Sodium stearyl-2-lactylate, E471 SG Mono and Diglycerides of Fatty Acids, E472e SG Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids	1-5	The UK, France, Denmark, Cameroon, Brazil, Italy, Austria, Belgium, Hungary, Spain, Malaysia, China, Indonesia, Argentina, Colombia, Papua New Guinea, Thailand, Norway, Ghana, Romania, Costa Rica, Ecuador, Equatorial Guinea, Honduras, Oman, Trinidad And Tobago
Flour Treatment Agent: E300 Ascorbic Acid	trace	China
Enzyme (Wheat)	trace	France, Denmark, Germany, Finland, Netherlands, Sweden, India, Liechtenstein

Ingredient Declaration: Sugar, Palm Stearin, Palm Oil, Wheat Flour (with Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin), Salt, Rapeseed Oil, Emulsifiers (E481 Sodium stearyl-2-lactylate, E471 Mono and Diglycerides of Fatty Acids, E472e SG Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids), Flour Treatment Agent (E300 Ascorbic Acid).

PACKAGING

12.5kg net in cardboard carton with a food grade polythene liner.

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	2509 kJ / 605 kcal
Fat	48.47 g
(of which saturates)	26.31 g
Available Carbohydrate	40.26 g
(of which sugars)	26.93 g
Protein	1.51 g
Fibre	0.66 g
Salt	8.26 g

MICROBIOLOGICAL TARGETS

<i>C. perfringens</i>	<10 cfu/g
<i>B. cereus</i>	<100 cfu/g
<i>E. coli</i>	<10 cfu/g
Salmonella	Absent in 25g
Staphylococcus	<20 cfu/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	Yes	Yes
Fish	No	No	No
Crustaceans	No	No	No
Shellfish Mollusc	No	No	No
Soya	No, possible contamination from wheat flour supply chain.	Yes	Yes
Cereals containing Gluten	Yes	Yes	Yes
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Sulphur dioxide and sulphites >10mg/kg	No	No	No
GM labelling required	No		
Suitable for Vegans & Vegetarians	Yes		

Regulation (EC) No. 1272/2008 CLP: Not Classified

Version: 22	Issued By: SW	Date: 13/10/2025	Checked By: EC
Reason for new version: Folic acid added to wheat flour			

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BRITISH BAKELS LTD
Granville Way, Bicester, Oxon OX26 4JT
Telephone 01869 247098 Fax 01869 242979
Telephone (Sales) 01869 322440 Fax (Sales) 01869 369660
bakels@bakels.com

(British Bakels are RSPO certified – Certification number: CU-RSPO-SCC- 894512)

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