BAKELS

TECHNICAL SERVICE

378500 BRIOCHE PASTE CONC SG - 12.5Kg

TYPE

A paste concentrate containing vegetable oils and emulsifiers for the production of brioche.

USAGE

1.00kg Flour
0.10kg BRIOCHE PASTE CONCENTRATE
0.15kg Sugar
0.07kg Yeast (Approx)
0.55kg Water (Approx)

Approximate Mixing Times
Conventional: 20 minutes, Spiral: 3 minutes slow, 8 minutes fast
High Speed: 2½ to 3 minutes

Method: No time dough
Dough temperature: 27ºC (80ºF)
Scaling weight: 45g (single unit)
Proof: Approximately 45-50 minutes
Bake: 12 minutes (approx) at 220ºC (425ºF)

Note: For a richer eating product, butter can be added to a maximum of 10% on flour weight.

COMPOSITION	%	Country of Origin
Dextrose	**25-30**	**France, Italy, Belgium, Hungary, Spain, China, Turkey, Romania, Bulgaria, Croatia**
Rapeseed Oil	**15-20**	**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**
Salt	**15-20**	**The UK, Germany, China**
Palm Stearin SG	**10-15**	**Ivory Coast, Cameroon, Brazil, Malaysia, Indonesia, Colombia, Papua New Guinea, Thailand, Guatemala**
Palm Oil SG	**10-15**	**Malaysia, Indonesia, Papua New Guinea**
Emulsifiers: E471 SG Mono and Diglycerides of Fatty Acids, E481 SG Sodium stearoyl-2-lactylate', E472e SG Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids	**5-10**	**The UK, France, Denmark, Cameroon, Brazil, Italy, Austria, Belgium, Hungary, Spain, Malaysia, China, Indonesia, Argentina, Ukraine, Colombia, Papua New Guinea, Thailand, Norway, Ghana, Romania, Costa Rica, Ecuador, Equatorial Guinea, Honduras, Oman, Trinidad And Tobago**
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	**1-5**	**The UK, (The UK, France, United States, China, India)**
Colour: E160a(iii) Beta-Carotene	**1-5**	**Spain, China**
Flavouring	**<1**	**The UK**
Enzyme (Wheat)	**<1**	**France, Denmark, Germany, Finland, Netherlands, Sweden, India, Liechtenstein**
Flour Treatment Agent: E300 Ascorbic Acid	**<1**	**China**

Ingredient Declaration: Dextrose, Rapeseed Oil, Salt, Palm Stearin, Palm Oil, Emulsifiers (E471 Mono and Diglycerides of Fatty Acids, E481 Sodium stearoyl-2-lactylate, E472e Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids), **Wheat** Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Colour (E160a(iii) Beta-Carotene), Flavouring, Flour Treatment Agent (E300 Ascorbic Acid).

PACKAGING

12.5kg net in food grade plastic lined cartons

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	2432 kJ / 588 kcal
Fat	53.15 g
(of which saturates)	21.60 g
Available Carbohydrate	27.19 g
(of which sugars)	25.68 g
Protein	0.19 g
Fibre	0.14 g
Salt	15.91 g

MICROBIOLOGICAL TARGETS

C. perfringens	<10 cfu/g
B. cereus	<100 cfu/g
E. coli	<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 & Shellfish	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: Sharron Waldron	Date: 25/06/2024
Reason for new version: updated mixing time		

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