



# BAKELS

## TECHNICAL SERVICE

### 392460 BAKTEM 10% SOFT ROLL SG

#### TYPE

A powdered bread concentrate for the production of rolls, hamburger baps and finger rolls.

#### USAGE

10% on flour weight

32.0 kg Flour  
3.2 kg baktem 10%  
1.0 kg Yeast  
17.6 kg Water

#### MIXING TIMES

Conventional: 15 minutes  
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
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	35-40	The UK, France, United States, Canada, Germany, Poland, (The UK, France, United States, China, India)
Dextrose	25-30	France, Italy, Belgium, Hungary, Spain, China, Turkey, Romania, Bulgaria, Croatia
Salt	15-20	The UK, Germany, China
Soya Flour	10-15	The UK, Canada, Austria, Hungary, Slovakia
Emulsifiers: E481 SG Sodium stearyl-2-lactylate', E471 SG Mono and Diglycerides of Fatty Acids, E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids	5-10	Malaysia, Indonesia, Papua New Guinea, EU (Austria, Belgium, Bulgaria, Croatia, Republic of Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden), UK
Enzyme (Wheat)	<1	France, Denmark, Germany, Finland, Netherlands, Sweden, Liechtenstein
Flour Treatment Agent: E300 Ascorbic Acid	<1	China
Carrier: E516 Calcium Sulphate	trace	The UK

**Ingredient Declaration:** Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Dextrose, Salt, Soya Flour, Emulsifiers (E481 Sodium stearyl-2-lactylate', E471 Mono and Diglycerides of Fatty Acids, E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids), Flour Treatment Agent (E300 Ascorbic Acid).

#### PACKAGING

12.5kg net in food grade bags

#### SHELF LIFE AND STORAGE

180 days, cool and dry conditions

#### NUTRITIONAL INFORMATION/100g

Energy	1492 kJ / 354 kcal
Fat	9.75 g
(of which saturates)	6.33 g
Available Carbohydrate	57.76 g
(of which sugars)	26.23 g
Protein	7.30 g
Fibre	3.23 g
Salt	16.20 g

#### MICROBIOLOGICAL TARGETS

Yeast & Moulds	<1,000 cfu/g
<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 & Shellfish	No	No	No
Soya	Yes	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: 3	Issued By: JH	Date: 21-Dec-22	Checked By: sw
Reason for new version: Reduction in soya flour			

While Bakels endeavour to ensure that all information and recommendations for the application of Bakels products are accurate and based on reliable tests and research we do not guarantee performance as we have no direct control over distribution storage or use by purchasers. We warrant that we have exercised due diligence to ensure our products comply with all relevant UK regulation with regard to permitted and ingredients in force at the time of production. These regulations are subject to change and customers should satisfy themselves that at the time of use the products continue to comply with current regulations. Customers should satisfy themselves that the ingredients are permitted in the application in which the customer intends to use them. Non UK customers or UK customers exporting the products or products produced from then should ensure that the ingredients and their intended use comply with local regulations. All recommendations and sales are made on the basis that Bakels or their agents will not be held liable for damages resulting from the use of these products. No representative of Bakels has any authority to waive or change the above provision. Nothing contained here shall imply a recommendation to infringe on patents now or hereafter in existence.

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: BMT-RSPO-000024)

A member of the International BAKELS Group