



# BAKELS

## TECHNICAL SERVICE

### 394720 Country Oven Multiseed Bread

#### Concentrate 16kg

##### TYPE

Concentrate for multiseeded bread and rolls

##### USAGE

5.000kg MULTISEED BREAD CONCENTRATE

5.000kg Bread flour

0.250kg Yeast

5.000kg Water

Place ingredients into a spiral mixing bowl

Mix for 2 mins on slow, 5 mins on fast

Dough temp 24-26C

Scale at 485/900g

Prove for 50 minutes

Bake at 220C for 35 minutes

COMPOSITION	%	Country of Origin
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	25-30	The UK, France, United States, Canada, Germany, Poland, (The UK, France, United States, China, India)
Sunflower Seeds	20-25	Romania, Bulgaria
Brown Linseed	10-15	The UK, France, Germany, Poland, Sweden, Russian Federation, Kazakhstan, Moldova
Wheat Gluten	5-10	The UK, France, Germany, Austria, Belgium
Pumpkin Seeds	5-10	China
Wholemeal Rye Flour	5-10	The UK, Germany
Oats	5-10	The UK, Denmark, Ireland, Finland, Spain, Sweden
Wheat Bran	1-5	The UK
Dried Wheat Sourdough	1-5	France, Germany, Belgium, Czech Republic, Luxembourg, Netherlands
Sugar	1-5	The UK, France, South Africa, Brazil, Netherlands, Argentina, Mauritius, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland
Salt	1-5	The UK, Netherlands, China
Caramelised Sugar	1-5	France, Germany, Belgium, Netherlands
Emulsifier: E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids	<1	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)	trace	France, Denmark, Germany, Finland, Netherlands, Sweden, Liechtenstein
Flour Treatment Agent: E300 Ascorbic Acid	trace	China

**Ingredient Declaration:** Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Sunflower Seeds, Brown Linseed, **Wheat Gluten**, Pumpkin Seeds, Wholemeal Rye Flour, Oats, Wheat Bran, Dried Wheat Sourdough, Sugar, Salt, Caramelised Sugar, Emulsifier (E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids), Flour Treatment Agent (E300 Ascorbic Acid).

##### PACKAGING

16kg net in food grade PE Laminated sachet or Polyethylene bag

##### SHELF LIFE AND STORAGE

270 days, cool and dry conditions

##### NUTRITIONAL INFORMATION/100g

Energy	1849 kJ / 442 kcal
Fat	21.17 g
(of which saturates)	3.15 g
Available Carbohydrate	40.13 g
(of which sugars)	4.44 g
Protein	18.93 g
Fibre	8.89 g
Salt	2.32 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	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:18	Issued By: JH	Date: 13-Jun-22	Checked By: SW
Reason for new version: Correction to linseed banding, packaging maybe laminate or bag			

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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: BMT-RSPO-000024)

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