



BAKELS

TECHNICAL SERVICE

392915 BAKTEM 10% SOFT BUN SG

TYPE

A concentrate in powder form for the production of speciality buns, to which spice can be added for Hot Cross Buns

USAGE

10.000kg Bread Flour
1.000kg Baktem Soft Bun 10% Conc
0.470kg Yeast
0.280kg Sugar
5.625kg Water

Speciality Bun Method

1. Add all ingreds into spiral mixer, 2. Mix for 2 mins slow, 6 mins fast
3. Dough temp should be 23-26C,
4. Scale at 60g per bun and mould into shape, 5. Prove for 50-55 minutes,
6. Bake at 230C for 12-15 minutes, 7. Glaze with RTU Bun Glaze

Note: Add mixed fruit (at 50% OFW), peel (6.3% OFW) and mixed spice (0.9% OFW) for Hot cross Buns

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1636 kJ / 388 kcal
Fat	11.39 g
(of which saturates)	7.92 g
Available Carbohydrate	71.47 g
(of which sugars)	71.37 g
Protein	0.02 g
Fibre	0.04 g
Salt	14.94 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	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		

COMPOSITION	%	Country of Origin
Sugar	50-55	The UK, France, South Africa, Brazil, Argentina, Mauritius, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland
Dextrose	20-25	France, Italy, Belgium, Hungary, Spain, Romania, Bulgaria, Croatia
Salt	10-15	The UK, Germany, China
Emulsifiers: E471 SG Mono and Diglycerides of Fatty Acids, E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids, E481 SG Sodium stearoyl-2-lactylate'	10-15	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
Rapeseed Oil	1-5	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
Enzymes (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: Sugar, Dextrose, Salt, Emulsifiers (E471 Mono and Diglycerides of Fatty Acids, E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids, E481 Sodium stearoyl-2-lactylate'), Rapeseed Oil, Enzyme (Wheat), Flour Treatment Agent (E300 Ascorbic Acid).

PACKAGING

12.5kg net in food grade polythene bag or sachet laminate

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

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Reason for new version: Spec review, product name changed.

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