



BAKELS

TECHNICAL SERVICE

394185 Country Oven Seeded Artisan Bread Conc

TYPE

An artisan seeded bread concentrate

USAGE

5.000kg CO Seeded Artisan Mix
5.000kg Wheat Flour
0.300kg Yeast
6.000kg Water

Using spiral mixer mix 5 mins slow 8 mins fast
Dough Temperature 24-26C
BULK: 60mins at room temp, cover with rack cover
Scale as required
Dry prove 60 mins at room temp, with rack cover
Cut as required
Bake 220C for 35mins approx with steam

COMPOSITION	%	Country of Origin
Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine)	35-40	The UK, France, United States, Canada, Germany, Poland, Sweden, (The UK, France, United States, China, India)
Sunflower Seeds	30-35	Romania, Bulgaria
Wheat Fibre	5-10	Germany
Brown Linseed	5-10	The UK, France, Germany, Poland, Sweden, Ukraine, Russian Federation, Kazakhstan, Moldova
Dried Wheat Sourdough	5-10	France, Denmark, Germany, Belgium, Czech Republic, Poland, Hungary, Netherlands, Slovakia, Sweden, Romania
Salt	1-5	The UK, China
Wheat Gluten	1-5	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, Turkey, Romania, Croatia
Yeast Extract	<1	Netherlands
Flour Treatment Agent: E300 Ascorbic Acid	trace	China
Caramelised Sugar	trace	France, Germany, Belgium, Netherlands
Enzyme (Wheat)	trace	France, Denmark, Germany, Finland, Netherlands, Sweden, Liechtenstein

Ingredient Declaration: Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Sunflower Seeds, Wheat Fibre, Brown Linseed, Dried Wheat Sourdough, Salt, Wheat Gluten, Yeast Extract, Flour Treatment Agent (E300 Ascorbic Acid), Caramelised Sugar.

PACKAGING

16kg net in food grade polythene bag

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1826 kJ / 438 kcal
Fat	21.55 g
(Of which saturates)	2.26 g
Available Carbohydrate	34.51 g
(Of which sugars)	1.58 g
Protein	15.34 g
Fibre	16.93 g
Salt	2.69 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	No	Yes
Eggs	No	No	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

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Reason for new version: New product			

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