



# BAKELS

## TECHNICAL SERVICE

### 394505 Country Oven Fibre Plus Bread Conc

#### TYPE

A high fibre bread concentrate

#### USAGE

1.000kg CO Fibre Plus Mix  
1.000kg Wheat Flour  
0.060kg Yeast  
1.200kg Water

Using spiral mixer mix 3 mins slow 9 mins fast  
Dough Temperature 24-26C  
Rest 3 minutes  
Scale as required  
Prove approx. 1hr at 38C 88% RH  
Bake 230C for 30 mins with 6 secs of steam.

COMPOSITION	%	Country of Origin
<b>Wheat Bran</b>	<b>35-40</b>	The UK
<b>Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)</b>	<b>25-30</b>	The UK, France, United States, Canada, Germany, Poland, (The UK, France, United States, China, India)
<b>Malted Wheat Flakes</b>	<b>10-15</b>	The UK
<b>Wheat Gluten</b>	<b>10-15</b>	The UK
<b>Sugar</b>	<b>1-5</b>	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
<b>Dried Wheat Sourdough</b>	<b>1-5</b>	France, Germany, Belgium, Czech Republic, Luxembourg, Netherlands
<b>Salt</b>	<b>1-5</b>	The UK, China
<b>Caramelised Sugar</b>	<b>1-5</b>	France, Germany, Belgium, Netherlands
<b>Emulsifier: E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids</b>	<b>&lt;1</b>	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
<b>Carrier: E516 Calcium Sulphate</b>	<b>&lt;1</b>	The UK
<b>Flour Treatment Agent: E300 Ascorbic Acid</b>	<b>trace</b>	China
<b>Enzyme (Wheat)</b>	<b>trace</b>	France, Denmark, Germany, Finland, Netherlands, Sweden, Liechtenstein

**Ingredient Declaration:** Wheat Bran, Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Malted Wheat Flakes, Wheat Gluten, Sugar, Dried Wheat Sourdough, 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 polythene bag / Laminate.

#### SHELF LIFE AND STORAGE

270 days, cool and dry conditions

#### NUTRITIONAL INFORMATION/100g

Energy	1365 kJ / 324 kcal
Fat	3.91 g
(of which saturates)	1.32 g
Available Carbohydrate	46.83 g
(of which sugars)	7.34 g
Protein	18.33 g
Fibre	14.38 g
Salt	2.82 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: 4	Issued By: JH	Date: 24-Mar-22	Checked By: SW
Reason for new version: Recipe reformulation, New laminate packaging may be used going forward.			

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