



BAKELS

TECHNICAL SERVICE

394726 Country Oven Multiseed Vitality Bread

Conc

TYPE

A multiseed bread concentrate

USAGE

5.000kg CO Multiseed Vitality
5.000kg Wheat Flour
0.250kg Yeast
5.500kg Water

Using spiral mixer mix 2 mins slow 5 mins fast
Dough Temperature 24-26C, Scale 485g/ 900g
Prove 50 mins, Bake 220C for 35mins approx.

COMPOSITION	%	Country of Origin
Wheat Bran	20-25	The UK
Wheat Gluten	15-20	The UK, France, Germany, Austria, Belgium
Brown Linseed	10-15	The UK, France, Germany, Poland, Sweden, Russian Federation, Kazakhstan, Moldova
Pumpkin Seeds	5-10	China
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	5-10	The UK, France, United States, Canada, Germany, Poland, (The UK, France, United States, China, India)
Sunflower Seeds	5-10	Romania, Bulgaria
Oats	5-10	The UK, Denmark, Ireland, Finland, Spain, Sweden
Wholemeal Rye Flour	5-10	The UK, Germany
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
Carrier: E170 Calcium Carbonate	<1	The UK
Enzyme (Wheat)	trace	France, Denmark, Germany, Finland, Netherlands, Sweden, Liechtenstein
Flour Treatment Agent: E300 Ascorbic Acid	trace	China
Vitamin D	trace	Israel

Ingredient Declaration: Wheat Bran, Wheat Gluten, Brown Linseed, Pumpkin Seeds, Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Sunflower Seeds, Oats, Wholemeal Rye Flour, 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), Vitamin D.

PACKAGING

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

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1647 kJ / 394 kcal
Fat	16.99 g
(of which saturates)	2.83 g
Available Carbohydrate	26.55 g
(of which sugars)	4.64 g
Protein	26.97 g
Fibre	14.15 g
Salt	2.59 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: 22-Jun-22	Checked By: sw
Reason for new version: Correction to linseed banding, packaging maybe laminate or bag			

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