



BAKELS

TECHNICAL SERVICE

394787 Country Oven Golden Grains Bread Conc

TYPE

Concentrate for Golden Grains bread

USAGE

5.000kg CO Golden grains Conc
5.000kg Wheat Flour
0.300kg Yeast
4.700kg Water

Using spiral mixer 3 mins slow, 7 mins fast
Dough Temperature 24-26C, Scale at 480g
Rest 3 minutes, Prove 50 mins at 36C 88% rh
Bake 230C for 25 mins with 6 secs of steam

COMPOSITION	%	Country of Origin
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	30-35	The UK, France, United States, Canada, Germany, Poland, (The UK, France, United States, China, India)
Sunflower Seeds	25-30	Romania, Bulgaria
Chia Seeds	5-10	Argentina, Colombia, Paraguay, Bolivia, Ecuador
Quinoa Seeds	5-10	Peru, Bolivia, Ecuador
Oats	5-10	The UK, Denmark, Ireland, Finland, Spain, Sweden
Wholemeal Rye Flour	5-10	The UK, Germany
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
Brown Linseed	1-5	The UK, France, Germany, Poland, Sweden, Ukraine, Russian Federation, Kazakhstan, Moldova
Wheat Bran	1-5	The UK
Dried Wheat Sourdough	1-5	France, Germany, Belgium, Czech Republic, Luxembourg, Netherlands
Salt	1-5	The UK, China
Sugar	1-5	The UK, South Africa, Brazil, Netherlands, Argentina, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland
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
Ground Turmeric	<1	India
Flour Treatment Agent: E300 Ascorbic Acid	trace	China
Enzymes	trace	France, Denmark, Germany, Finland, Netherlands, Sweden, Liechtenstein

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

PACKAGING

16kg net in food grade Bakels Laminate

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1812 kJ / 433 kcal
Fat	20.01 g
(of which saturates)	2.53 g
Available Carbohydrate	42.88 g
(of which sugars)	2.59 g
Protein	16.73 g
Fibre	9.64 g
Salt	2.25 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: 04-Apr-22	Checked By: SW
Reason for new version: Change of packaging			

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