BAKELS
TECHNICAL SERVICE

394190 Country Oven Artisan Conc 7%

TYPE
A powdered concentrate for the production of Artisan bread

USAGE
10.000 kg Flour
  8.000 kg Water
  0.700 kg ARTISAN 7% Conc
  0.180 kg Salt
  0.250 kg Yeast

1. Mix for approximately 5 minutes slow and 8 minutes fast speed, until fully developed.
2. The finished dough temperature should be between 24-26°C.
3. Bulk for 60 minutes at a controlled temperature of 25-28°C, covered with plastic.
4. Scale and shape as desired.
5. Prove: 60 minutes at a controlled temperature of 25-28°C, covered with plastic.
6. Cut as desired.
7. Bake: 240°C for 25-30 minutes, with steam.

COMPOSITION	%	Country of Origin
Dried Wheat Sourdough	**45-50**	France, Germany, Belgium, Czech Republic, Luxembourg, Netherlands
Wheat Flour	**40-45**	France, Germany, Netherlands
Inactive Dry Yeast (Wheat)	**5-10**	The UK, France, Germany, Italy, Greece, Spain, Bulgaria
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, Ukraine, Russian Federation, Australia, Romania, Bulgaria, Croatia
Enzyme (Wheat)	**<1**	France, Denmark, Germany, Finland, Netherlands, Sweden, Liechtenstein
Flour Treatment Agent: E300 Ascorbic Acid	**trace**	China

Ingredient Declaration: Dried **Wheat** Sourdough, **Wheat** Flour, Inactive Dry Yeast (**Wheat**), Rapeseed Oil, Flour Treatment Agent (E300 Ascorbic Acid).

PACKAGING
12.5kg net in food grade polythene bag

SHELF LIFE AND STORAGE
365 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1352 kJ / 321 kcal
Fat	3.41 g
(of which saturates)	0.41 g
Available Carbohydrate	46.69 g
(of which sugars)	1.79 g
Protein	16.76 g
Fibre	18.45 g
Salt	0.03 g

MICROBIOLOGICAL TARGETS

C. perfringens	<10 cfu/g
B. cereus	<100 cfu/g
E. coli	<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: 14	Issued By: SW	Date: 21/10/2021	Checked By: JH
Reason for new version: Allergen information update egg & milk on same line			