



BAKELS

TECHNICAL SERVICE

394350 Country Oven Rye Bread Concentrate

TYPE

A powdered concentrate for the production of rye bread

USAGE

5.000kg Country Oven Rye Bread
5.000kg Wheat Flour
0.300kg Yeast
5.500kg Water

Using spiral mixer 2 mins slow 6 mins fast
Dough Temperature 24-26C
Scale 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
White Rye Flour	65-70	The UK
Dried Rye Sourdough	10-15	France, Germany, Czech Republic, Estonia, Poland, Latvia
Malted Barley Flour	5-10	The UK, France, Poland
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
Salt	1-5	The UK, China
Emulsifier: E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids	1-5	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
Roasted Malted Rye	1-5	The UK
Dried Glucose Syrup	<1	France
Preservative: E282 Calcium propionate	<1	United States, Netherlands
Enzyme (Wheat)	trace	France, Denmark, Germany, Finland, Netherlands, Sweden, Liechtenstein
Flour Treatment Agent: E300 Ascorbic Acid	trace	China

Ingredient Declaration: White Rye Flour, Dried Rye Sourdough, Malted Barley Flour, Wheat Gluten, Salt, Emulsifier (E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids), Roasted Malted Rye, Dried Glucose Syrup, Preservative (E282 Calcium propionate), Flour Treatment Agent (E300 Ascorbic Acid).

PACKAGING

16kg net in food grade polythene bag.

SHELF LIFE AND STORAGE

180 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	661 kJ / 158 kcal
Fat	3.26 g
(of which saturates)	1.83 g
Available Carbohydrate	53.30 g
(of which sugars)	2.71 g
Protein	11.48 g
Fibre	16.15 g
Salt	2.26 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	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: 8	Issued By: JH	Date: 12-Jan-22	Checked By: SW
Reason for new version: additional on-line allergens			

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