



BAKELS

TECHNICAL SERVICE

260600 FERMDOR ACTIVE 10X1KG

TYPE

Concentrated powdered sourdough mix including active components, to which only water, flour and salt are added to make premium artisan bakery products

USAGE

Typically 4%

COMPOSITION	%	Country of Origin
Durum Wheat Sourdough	45-50	France, Canada, Germany, Slovakia
Dried Yeast	30-35	China
Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine)	15-20	The UK, France, United States, Canada, Germany, Poland, (The UK, France, United States, China, India)
Flour Treatment Agent: E300 Ascorbic Acid	<1	China
Enzymes (Wheat)	trace	France, Denmark, Germany, Finland, Netherlands, Sweden, Japan, Liechtenstein
Inactive Dry Yeast (Wheat)	trace	The UK, France, Germany, Italy, Greece, Spain, Bulgaria
Carrier: E516 Calcium Sulphate	trace	The UK

Ingredient Declaration:

Durum **Wheat** Sourdough, Dried Yeast, **Wheat** Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Flour Treatment Agent (E300 Ascorbic Acid), Inactive Dry Yeast (**Wheat**).

PACKAGING

10 x 1kg net in a food grade plastic sachet packed into a cardboard carton.

SHELF LIFE AND STORAGE

180 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1252 kJ / 296 kcal
Fat	2.79 g
(of which saturates)	0.45 g
Available Carbohydrate	49.57 g
(of which sugars)	1.15 g
Protein	22.02 g
Fibre	3.73 g
Salt	0.02 g

MICROBIOLOGICAL TARGETS

<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:2	Issued By: SW	Date: 23/06/2021	Checked By: SW
Reason for new version: allergen information updated			

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(British Bakels are RSPO certified – Certification number: BMT-RSPO-000024)

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