



# 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 CONCENTRATE 7%
- 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	1-5	The UK, France, Italy, Ukraine
Carrier: Wheat Flour	1-5	Germany
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
Processing aid (Sunflower Oil)	trace	France, Italy, Greece, Spain, Bulgaria

**Ingredient Declaration:** Dried Wheat Sourdough, Wheat Flour, Inactive Dry Yeast, 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	1357 kJ / 322 kcal
Fat	3.41 g
(Of which saturates)	0.37 g
Available Carbohydrate	47.85 g
(Of which sugars)	1.54 g
Protein	16.42 g
Fibre	17.33 g
Salt	0.05 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	No	Yes
Eggs	No	No	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

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Reason for new version: Recipe and method updated			

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