

394720 MULTISEED BREAD CONCENTRATE

TYPE

Multiseed bread concentrate for bread and rolls

USAGE

4.000Kg Multiseed bread concentrate
4.000Kg White flour
0.200Kg Yeast (Approx)
3.440Kg Water (Approx)

COMPOSITION	%	Country of origin
Wheat Flour (Statutory Additives: Calcium Carbonate, Iron, Nicotinamide, Thiamine)	25-30	UK, USA, Canada, Germany (China, India, UK, Sweden)
Sunflower Seeds	20-25	USA, Germany
Linseed	10-15	USA, Russia, Belgium, Netherlands
Wheat Gluten	5-10	France, Germany, Holland
Pumpkin Seeds	5-10	China
Rye Flour	5-10	UK
Oats	5-10	UK
Wheat Bran	1-5	UK, France, Germany
Dried Wheat Sourdough	1-5	Germany
Sugar	1-5	UK, Netherlands
Salt	1-5	UK
Burnt sugar	1-5	Netherlands
Emulsifiers: E472e (Rapeseed), Soya Lecithin E322	<1	Brazil, Denmark, UK, Netherlands
Carrier: E170	<1	Denmark
Enzymes	Trace	France, Denmark, Germany, Netherlands
Flour Treatment Agent: E300	Trace	China

INGREDIENTS IN BOLD ARE DECLARABLE

PACKAGING

16 kg net in food grade polythene bag

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION

	Per 100g of conc.	Per 100g baked bread
Energy	1,919 kJ 457 kcal	1,342 kJ 319 kcal
Fat	20.8 g	8.4 g
(of which saturates)	3.2 g	1.1 g
Carbohydrate	44.2 g	45.8 g
(of which sugars)	3.7 g	2.0 g
Protein	19.8 g	12.8 g
Salt	2.3 g	0.9 g

MICROBIOLOGICAL TARGETS

Total Viable Count	10,000/g
Total Enterobacteriaceae	1,000/g
Yeast & Moulds	1,000/g
Cl Perfringens	10/g
B Cereus	100/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	Yes: Soya Lecithin	Yes	Yes
Cereals containing Gluten	Yes: Wheat Bran, Wheat Gluten, Oats, Wheat Flour, Enzyme, Wheat Malt Flour, Rye Flour	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 Vegetarians	Yes		

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