

394490 GF MULTISEED BREAD COMPLETE SG

TYPE

A powdered complete mix for the manufacture of gluten free seeded bread.

USAGE

4.000 kg Gluten Free Multiseed Bread Complete

3.600 kg Water

0.160 kg Fresh Yeast

0.200 kg Vegetable Oil

Place water and yeast into a mixing bowl and then add bread mix.

Using dough hook, mix for 2 minutes on slow speed. Scrape down. Mix for 2 minutes on fast speed.

Add vegetable oil over 2 minutes on slow speed.

Mix for a further 3 minutes on fast speed.

Rest for 10 minutes.

For bread, scale at 500g and place into bread tins.

For rolls, scale at 80g.

Prove for 60-70 minutes.

Bake bread at 220°C for 35 minutes, rolls for 20 minutes.

COMPOSITION	%	Country of Origin	
Potato Starch	40-45	The UK, Netherlands	
Maize Starch	20-25	Germany, Italy, Spain, Netherlands	
Sugar	5-10	The UK, Mauritius, Zambia, Mozambique	
Pumpkin Seeds	5-10	China	
Carob Germ Flour	1-5	Spain	
Rice Starch	1-5	France, Brazil, Italy, Greece, Portugal, Spain, Argentina, Pakistan, Egypt, Thailand, Turkey, Vietnam, Mauritius, Paraguay, Russian Federation, Australia, Kazakhstan, Bulgaria, Cambodia, Chile, Guyana, Lao Peoples Democratic Republic, Myanmar, Uruguay	
Sunflower Seeds	1-5	United States, Germany, China, Ukraine, Romania, Bulgaria	
Psyllium Husk Powder	1-5	India	
Stabilisers: E464	1-5	Germany	
Hydroxypropyl Methyl Cellulose, E466 Sodium Carboxymethyl Cellulose			
Brown Linseed	1-5	The UK, France, Poland, Netherlands, Sweden, Ukraine, Russian Federation, Kazakhstan	
Salt	1-5	The UK	
Potato Protein	1-5	Netherlands	
Caramelised Sugar	<1	France, Germany, Belgium, Netherlands	
Emulsifiers: E471 SG Mono and Diglycerides of Fatty Acids, E472e Mono- and diacetyltartaric acid esters	<1	The UK, France, Denmark, Germany, Austria, Belgium, Czech Republic, Poland, Hungary, Netherlands, Slovakia, Malaysia, Indonesia, Ukraine, Papua New Guinea, Russian Federation, Australia	
Natural Flavouring	trace	The UK	
Enzyme (Wheat)	trace	France, Denmark, Finland, Netherlands, Sweden, Japan, Liechtenstein	

Ingredient Declaration: Potato Starch, Maize Starch, Sugar, Pumpkin Seeds, Carob Germ Flour, Rice Starch, Sunflower Seeds, Psyllium Husk Powder, Stabilisers (E464, E466), Brown Linseed, Salt, Potato Protein, Caramelised Sugar, Emulsifiers (E471, E472e), Natural Flavouring.

PACKAGING

12.5kg net in food grade polythene bag

SHELF LIFE AND STORAGE

360 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

1472 kJ / 349 kcal
5.88 g
0.91 g
64.27 g
6.68 g
6.02 g
7.49 g
1.77 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	Present on	Present
	Formulation	Line	on Site
Peanuts	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk (Including	No	Yes	Yes
lactose)			
Eggs	No	Yes	Yes
Fish	No	No	No
Crustaceans &	No	No	No
Shellfish			
Soya	No	Yes	Yes
Cereals	No, Enzymes	Yes	Yes
containing	wheat carrier		
Gluten	<20ppm gluten		
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Sulphur dioxide	No	No	No
and sulphites			
>10mg/kg			
GM labelling		No	
required			
Suitable for		Yes	
Vegans &			
Vegetarians			

Regulation (EC) No. 1272/2008 CLP: Not Classified

Version: 10	Issued By:	Date:	Checked By:		
	JH	20/09/2018	SW		
Reason for new version: Spec review; Removal of carrier E170,					
additional countries, nutrition					

While Bakels endeavour to ensure that all information and recommendations for the application of Bakels products are accurate and based on reliable tests and research we do not guarantee performance as we have no direct control over distribution storage or use by purchasers. We warrant that we have exercised due diligence to ensure our products comply with all relevant UK regulation with regard to permitted and ingredients in force at the time of production. These regulations are subject to change and customers should satisfy themselves that the time of use the products continue to comply with current regulations. Customers should satisfy themselves that the ingredients are permitted in the application in which the customer intends to use them. Non UK customers exporting the products or products produced from then should ensure that the ingredients and their intended use comply with local regulations. All recommendations and sales are made on the basis that Bakels or their agents will not be held liable for damages resulting from the use of these products. No representative of Bakels has any authority to waive or change the above provision. Nothing contained here shall imply a recommendation to infringe on patents now or hereafter in existence.