



# BAKELS

## TECHNICAL SERVICE

### 394477 Country Oven Oat and Barley Bread Concentrate

#### TYPE

A powdered oat and barley bread concentrate.

#### USAGE

5.000kg CO Oat and Barley Bread Conc  
5.000kg Wheat Flour  
0.400kg Yeast  
5.500kg Water

Using spiral mixer 2 mins slow, 5 mins fast  
Dough temperature 24-26C  
Scale 485g/ 900g and roll in oats  
Prove 60 mins at 38C 88%rh  
Bake 220C for 24 mins with steam

COMPOSITION	%	Country of Origin
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	20-25	The UK, France, United States, Canada, Germany, Poland, Sweden, (The UK, France, United States, China, India)
Barley Flour	15-20	The UK
Malted Wheat Flakes	15-20	The UK
Oats	10-15	The UK, Denmark, Ireland, Finland, Spain, Sweden
Wheat Gluten	5-10	The UK, France, Germany, Austria, Belgium
Barley Flakes	5-10	The UK
Malted Wheat	1-5	The UK
Sugar	1-5	The UK, South Africa, Brazil, Netherlands, Argentina, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland
Wheat Fibre	1-5	Germany, Hungary
Salt	1-5	The UK, Germany, China
Roasted Malted Rye	1-5	The UK
Malted Barley Flour	1-5	The UK, France, Poland
Dried Wheat Sourdough	<1	France, Germany, Belgium, Czech Republic, Luxembourg, Netherlands
Flour Treatment Agent: E300 Ascorbic Acid	trace	China
Enzyme (Wheat)	trace	France, Denmark, Germany, Finland, Netherlands, Sweden, Liechtenstein

**Ingredient Declaration:** Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Barley Flour, Malted Wheat Flakes, Oats, Wheat Gluten, Barley Flakes, Malted Wheat, Sugar, Wheat Fibre, Salt, Roasted Malted Rye, Malted Barley Flour, Dried Wheat Sourdough, Flour Treatment Agent (E300 Ascorbic Acid).

#### PACKAGING

16 kg net in food grade polythene bag

#### SHELF LIFE AND STORAGE

270 days, cool and dry conditions

#### NUTRITIONAL INFORMATION/100g

Energy	1483 kJ / 351 kcal
Fat	2.76 g
(of which saturates)	0.54 g
Available Carbohydrate	59.39 g
(of which sugars)	8.08 g
Protein	16.46 g
Fibre	11.05 g
Salt	3.10 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, 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

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Reason for new version: Cane Molasses removed.			

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

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