



BAKELS

TECHNICAL SERVICE

394720 Country Oven Multiseed Bread Concentrate 16kg

TYPE

Concentrate for multiseed bread and rolls

USAGE

5.000kg MULTISEED BREAD CONCENTRATE

5.000kg Bread flour

0.250kg Yeast

5.000kg Water

Place ingredients into a spiral mixing bowl

Mix for 2 mins on slow, 5 mins on fast

Dough temp 24-26C

Scale at 485/900g

Prove for 50 minutes

Bake at 220C for 35 minutes

| COMPOSITION | % | Country of Origin |
|---------------------------------------------------------------------------------------------------|-------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine) | 25-30 | The UK, France, United States, Canada, Germany, Poland, (The UK, France, United States, Sweden, China, India) |
| Sunflower Seeds | 20-25 | Romania, Bulgaria |
| Brown Linseed | 5-10 | The UK, France, Germany, Poland, Sweden, Ukraine, Russian Federation, Kazakhstan, Moldova |
| Wheat Gluten | 5-10 | 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, Turkey, Romania, Croatia |
| Pumpkin Seeds | 5-10 | China |
| Rye Flour | 5-10 | The UK |
| Oats | 5-10 | The UK, Denmark, Ireland, Finland, Spain, Sweden |
| Wheat Bran | 1-5 | The UK |
| Dried Wheat Sourdough | 1-5 | France, Germany, Belgium, Czech Republic, Luxembourg, Netherlands |
| Sugar | 1-5 | The UK, France, South Africa, Brazil, Netherlands, Argentina, Mauritius, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland |
| Salt | 1-5 | The UK, China |
| Caramelised Sugar | 1-5 | France, Germany, Belgium, Netherlands |
| Emulsifier: E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids | <1 | Austria, Belgium, Bulgaria, Croatia, Republic of Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK |
| Enzyme (Wheat) | trace | France, Denmark, Germany, Finland, Netherlands, Sweden, Liechtenstein |
| Flour Treatment Agent: E300 Ascorbic Acid | trace | China |

Ingredient Declaration: Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Sunflower Seeds, Brown Linseed, Wheat Gluten, Pumpkin Seeds, Rye Flour, Oats, Wheat Bran, Dried Wheat Sourdough, Sugar, Salt, Caramelised Sugar, Emulsifier (E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids), Flour Treatment Agent (E300 Ascorbic Acid).

PACKAGING

16kg net in food grade polyethylene bag

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

| | |
|------------------------|--------------------|
| Energy | 1869 kJ / 447 kcal |
| Fat | 20.90 g |
| (Of which saturates) | 3.10 g |
| Available Carbohydrate | 38.12 g |
| (Of which sugars) | 4.28 g |
| Protein | 18.89 g |
| Fibre | 8.07 g |
| Salt | 2.32 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, 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: 16 | Issued By: SW | Date: 10/11/2020 | Checked By: JH |
| Reason for new version: Make up recipe and method amended | | | |

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