



TYPE

NUTRITIONAL INFORMATION / 100g

A powdered oat and barley bread concentrate

Energy	1611 kJ / 384 Kcal
Fat	2.8 g
(of which saturates)	0.6 g
Carbohydrate	69.0 g
(of which sugars)	7.4 g
Protein	15.5 g
Salt	3.1 g

USAGE

4.000kg Oat and Barley Bread Concentrate
 4.000kg White or Wholemeal Flour
 0.320kg Yeast (Approx.)
 5.000kg Water (Approx.)

When this recipe is followed, typical Beta Glucan content in baked bread is 0.8g/100g.

COMPOSITION

%

Country of Origin

MICROBIOLOGICAL TARGETS

Wheat Flour (Statutory additives: Calcium Carbonate, Iron, Nicotinamide, Thiamine)	20-25	UK, USA, Canada
Barley Flour	15-20	UK
Malted Wheat Flakes	15-20	UK
Oats	10-15	UK
Wheat Gluten	5-10	France, Germany, Holland
Barley Flakes	5-10	UK
Dark Brown Sugar	1-5	UK, USA, Netherlands
Kibbled Malted Wheat	1-5	UK
Wheat Fibre	1-5	Germany, Netherlands, USA, Canada, Hungary, UK
Salt	1-5	UK
Malted Rye Flour	1-5	UK
Malted Barley	1-5	UK
Malted Wheat Flour	Trace	Germany, Switzerland
Enzymes	Trace	Denmark, France
Flour Treatment Agent: E300	Trace	China
Lactic Acid Bacteria	Trace	Germany, Switzerland

Total Viable Count	10 000/g
Total	1 000/g
Enterobacteriaceae	
Yeast & Moulds	1000/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	No	Yes	Yes
Cereals containing Gluten	Yes: Wheat, Barley, Oats and Rye	Yes	Yes
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Sulphur dioxide and sulphites >10mg/kg	No	No	Yes

INGREDIENTS IN BOLD ARE DECLARABLE

PACKAGING

16 kg net in food grade polythene bag

SHELF LIFE & STORAGE

270 days, Cool and Dry Conditions

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GM Labelling required

No

Suitable for Vegetarians

Yes

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Checked By: BB

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