

378500 BRIOCHE PASTE CONC SG - 12.5Kg

TYPE

A paste concentrate containing vegetable oils and emulsifiers for the production of brioche.

USAGE

1.00kg Flour
0.10kg BRIOCHE PASTE CONCENTRATE
0.15kg Sugar
0.07kg Yeast (Approx.)
0.55kg Water (Approx.)

Approximate Mixing Times

Conventional: 20 minutes
Spiral: 2 minutes slow, 6 minutes fast
High Speed: 2½ to 3 minutes

Method

No time dough
Dough temperature: 27°C (80°F)
Scaling weight: 45g (single unit)
Proof: Approximately 45-50 minutes
Bake: 12 minutes (approx.) at 220°C (425°F)

Note: For a richer eating product, butter can be added to a maximum of 10% on flour weight.

Ingredient Declaration: Palm Oil, Dextrose, Palm Stearin, Salt, Rapeseed Oil, Emulsifiers (E472e, E481), Colour (E160a (iii)), Flavourings, Flour Treatment Agent (E300), Enzyme (**Wheat**).

PACKAGING

12.5kg net in food grade plastic lined cartons

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	2562 kJ / 620 kcal
Fat	59.10 g
(Of which saturates)	31.47 g
Available Carbohydrate	22.04 g
(Of which sugars)	22.04 g
Protein	0.00 g
Fibre	0.06 g
Salt	15.41 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	Yes	Yes
Eggs	No	No	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No	Yes	Yes
Cereals containing Gluten	Yes: Enzymes wheat as carrier	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		

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

Version: 17	Issued By: SW	Date: 26/02/2018	Checked By: JH
Reason for new version: Spec review, updated countries of origin			

COMPOSITION	%	Country of Origin
Palm Oil SG	25-30	Malaysia, Indonesia, Papua New Guinea
Dextrose	20-25	Belgium, Spain
Palm Stearin SG	20-25	Brazil, Malaysia, Indonesia, Colombia, Papua New Guinea, Peru, Costa Rica, Ecuador, Guatemala, Honduras, Panama
Salt	15-20	The UK
Rapeseed Oil	1-5	The UK, 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, Ukraine, Russian Federation, Australia, Kazakhstan, Romania, Bulgaria, Croatia
Emulsifiers: E472e SG Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids, E481 MB Sodium Stearoyl Lactylate	1-5	The UK, France, Denmark, Ivory Coast, Cameroon, Brazil, Italy, Austria, Belgium, Hungary, Spain, Malaysia, China, Indonesia, Argentina, Ukraine, Colombia, Papua New Guinea, Thailand, Norway, Russian Federation, Ghana, Romania, Costa Rica, Ecuador, Equatorial Guinea, Honduras, Oman, Trinidad And Tobago
Colour: E160a(iii) Beta-Carotene	1-5	China
Flavourings	<1	The UK
Flour Treatment Agent: E300 Ascorbic Acid	<1	China
Enzyme (Wheat)	trace	France, Denmark, Finland, Netherlands, Liechtenstein

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