

Easy Baguette SG Bag 15Kg		
Material: 4106325 EAN-code: 5410687037469 Bag		
Commodity Code: 19012000		
Data Sheet Version: 1.1	Valid from (production date): 07.04.2021	

Product Description

Concentrate for the production of baguettes and other continental crusty specialities

Certificate number: CU-RSPO SCC-816750

RSPO certified Segregation

RSPO number: 2-1152-20-000-00

Usage Information

Usage rate / recipe

Flour: 100%, Easy Baguette: 6%, Water: 58% +/-, Yeast: 2.2%

Method: Mix for 2 minutes slow and 8 minutes fast. Dough temperature should be 27°C. Bulk fermentation: 10 minutes. Scale at approx 420g, mould into pieces, and rest for 10 minutes. Roll into sticks and prove for 45 to 60 minutes. Bake for approximately 25 minutes at 220 - 230°C.

Legal Declaration

Legal Name: Bakery mix

Country of Origin: GB *

*corresponds to the definition of country of origin laid down in Regulation (EU) No 1169/2011 on the provision of food information to consumers and refers to the origin of a food as determined in accordance with the Customs Code Regulation (Article 60 of Regulation (EU) No 952/2013). If additional information is required on origin of one of the products ingredients, please consult your Puratos contact.

Declaration advice: See ingredient list. Enzymes not declared.

Ingredient List

WHEAT flour (WHEAT flour, calcium carbonate, iron, nicotinamide, thiamine), salt, dextrose, dry sourdough (fermented RYE flour, salt), BARLEY malt flour, emulsifier (mono-and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids (E472e)), rapeseed oil, flour treatment agent (ascorbic acid (E300)), enzymes.

Physical and Chemical Parameters

	Description	Specification
C003M001 Argentometric titration	Salt content	26,25 - 32,09 %
C002M003 Merckoquant Test Strips	Ascorbic acid content	300 - 500 ppm

Appearance

Description	Appearance
Colour	Off-white
Physical Aspect	Powder

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Nutritional Information (Average per 100 g/product)

The nutritional data presented are calculated data

Total fat	5,9	g
Total saturated fatty acids (SAFA)	4,0	g
Total mono-unsaturated fatty acids (MUFA)	0,8	g
Total poly-unsaturated fatty acids (PUFA)	0,9	g
Trans fatty acids	<1	%
Total carbohydrates	46,1	g
Total starch	36,8	g
Total sugars	9,1	g
Total proteins	5,3	g
Total fibres	4,2	g
Moisture	6,4	g
Energy in Kcal	275,9	kcal
Energy in kJ	1.164,0	kJ
Sodium (Na)	11,496	g
Salt (Na x 2,5)	28,740	g



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Allergen Information

According to EU Regulation 1169/2011 and its amendments of the European Parliament and of the Council of 25 October 2011.

Allergen	As Ingredient	Possible Cross Contamination	
Cereals containing Gluten and products thereof	+	+	
Crustaceans and products thereof	-	-	
Eggs and products thereof	-	+	
Fish and products thereof	-	-	
Peanuts and products thereof	-	-	
Soybeans and products thereof	-	+	
Milk and products thereof (including lactose)	-	+	
Nuts and products thereof	-	-	
Celery and products thereof	-	-	
Mustard and products thereof	-	-	
Sesame seeds and products thereof	-	-	
Sulphur dioxide and sulphites (> 10 ppm)	-	-	
Lupin and products thereof	-	-	
Molluscs and products thereof	-	-	

^{-:} Absence +: Presence

Food Contaminants

Not Applicable

Indicative Microbiological Values

Description	Specification
Total Viable Count	< 200000 CFU/g
Yeast & Moulds	< 1000 CFU/g
Salmonella	Not detected (/25g)
E. coli	< 10 CFU/g
Total Coliforms	< 1000 CFU/g

Note: This product is to be consumed after cooking or baking and is not ready to eat.



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GMO Labeling Information

The product contains no GM material, and no GM labelling is required

Irradiation Information

The product has not been treated with ionising radiation and does not contain irradiated ingredients, no specific labeling is required as set up in EC directive 1999/2 and its amendments

Quality Information

BRC Global standard certified Grade AA

Storage Conditions

Advised Storage Conditions: Store in a dry place (R.H.: max 65%) between 5 and 25 °C

Storage Conditions after opening: Properly close the packaging after each use. Use before the 'best before' date.

Shelf Life Period: 9 Months

Packaging Information

Packaging	Pallet Description	Pallet	Qty	Unit
Bag 15kg	Wooden pallet AN	AN (100 x 120)	945	KG

Pallet Configuration: 7 bags per layer, 9 layers, 63 bags per pallet

Gross Pack Weight: 15.15 KG Gross Pallet Weight: 980 kg approx

Details Info

Туре	Material	Colour	Dimensions	Weight	Closure
Sack	Paper	Printed	675X455X130 mm	164 g	Stitched
Layer card	Cardboard	Buff	1,2X1,0 m	401 g	n/a
Pallet	Wood	Blue	1,2X1,0 m	25 kg	n/a
Pallet wrap	Polyethylene (23µm)	Colourless		300 g	n/a

Inner packaging is certified suitable for contact with food, and complies with relevant legislation.

Dietary Information

Vegans	Suitable
Ovo-lacto vegetarians	Suitable
Lacto vegetarian	Suitable

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Coeliacs	Non Suitable
Kosher	Suitable
Halal	Certified
Free from alcohol	Yes
Free from pork	Yes
Organic	No

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