

175220 NI BAKTEM BLUE

TYPE

A bun concentrate in paste form.

USAGE

20 % on flour weight
16.000 kg Flour
3.200 kg BAKTEM BLUE (20%)
0.625 kg Yeast (Approx)
8.000 kg Water (Approx)

Approximate Mixing Times
Spiral: 2 minutes slow, 6 minutes fast
High Speed: 2½ to 3 minutes

Method

No time dough
Dough: temperature 27°C (80°F)
Proof: approximately 50 to 55 minutes
Bake: 12 to 15 minutes 230°C (450°F)

COMPOSITION % Country of Origin

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Sugar	25-30	The UK, France, South Africa, Brazil, Argentina, Mauritius, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland
Palm Stearin SG	20-25	Ivory Coast, Cameroon, Brazil, Malaysia, Indonesia, Colombia, Papua New Guinea, Thailand, Guatemala
Palm Oil SG	15-20	Malaysia, Indonesia, Papua New Guinea
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	15-20	The UK, France, United States, Canada, Germany, Poland, (The UK, France, United States, China, India)
Salt	5-10	The UK, Germany, China
Rapeseed Oil	5-10	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, Australia, Romania, Bulgaria, Croatia
Emulsifiers: E481 SG Sodium stearoyl-2-lactylate', E471 SG Mono and Diglycerides of Fatty Acids, E472e SG Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids	1-5	The UK, France, Denmark, 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
Flour Treatment Agent: E300 Ascorbic Acid	trace	China
Enzyme (Wheat)	trace	Denmark

Ingredient Declaration: Sugar, Palm Stearin, Palm Oil, Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Rapeseed Oil, Emulsifiers (E481 Sodium stearoyl-2-lactylate', E471 Mono and Diglycerides of Fatty Acids, E472e Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids), Flour Treatment Agent (E300 Ascorbic Acid).

PACKAGING

12.5kg net in cardboard carton with a food grade polythene liner.

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	2508 kJ / 604 kcal
Fat	48.46 g
(of which saturates)	26.31 g
Available Carbohydrate	40.25 g
(of which sugars)	26.93 g
Protein	1.52 g
Fibre	0.66 g
Salt	8.26 g

MICROBIOLOGICAL TARGETS

<i>E. coli</i>	<10 cfu/g
<i>C. perfringens</i>	<10 cfu/g
<i>B. cereus</i>	<100 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 Vegetarians and Vegans	Yes		

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

Version: 21	Issued By: JH	Date: 06-Feb-23	Checked By: CC
Reason for issue: New recipe to improve functionality. Now contains Datem E472e, Soya flour removed.			

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