



BAKELS

TECHNICAL SERVICE

378212 DOUGHNUT PASTE CONCENTRATE 13KG

TYPE

A paste concentrate to create doughnuts

USAGE

10.000kg Bread Flour
1.625kg Doughnut paste Conc
0.400kg Yeast
5.875kg Water

Add all ingreds into spiral mixing bowl
Mix for 3 mins slow, 7 mins fast
Dough temp 23-26C
Scale at 50g
Retard overnight or place in chiller 120+mins
Remove from retarder, recover dough temp
Prove for 25-30 mins at 38C 80%RH
Dry prove for 25 mins
Fry at 190C for 90-100 secs each side

COMPOSITION	%	Country of Origin
Rapeseed Oil	40-45	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, Romania, Bulgaria, Croatia
Sugar	25-30	The UK, South Africa, Brazil, Netherlands, Argentina, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland
Emulsifiers: E471 Mono- and diglycerides of fatty acids, E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids	10-15	The UK, France, South Africa, Denmark, Germany, Austria, Belgium, Czech Republic, Poland, Hungary, Spain, Slovakia, Malaysia, Indonesia, Argentina, Ukraine, Russian Federation, Australia, Kazakhstan, Romania, Bulgaria, Uruguay, Austria, Croatia, Republic of Cyprus, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Portugal, Romania, Slovenia, Spain, Sweden
Wheat Fibre	5-10	Germany
Raising Agents: E450 Diphosphates, E500ii Sodium Bicarbonate	1-5	The UK, United States, Morocco
Stabiliser: E466 Sodium Carboxymethylcellulose	1-5	France, China
Salt	3.292	The UK, China
Natural Flavouring	<1	The UK, France, Germany, Netherlands
Enzyme (Wheat)	trace	France, Denmark, Germany, Finland, Netherlands, Sweden, Liechtenstein
Flour Treatment Agent: E300 Ascorbic Acid	trace	China

Ingredient Declaration: Rapeseed Oil, Sugar, Emulsifiers (E471, E472e), Wheat Fibre, Raising Agents (E450, E500ii), Stabiliser (E466), Salt, Natural Flavouring, Flour Treatment Agent (E300).

PACKAGING

10 x 1.3kg food grade sachets in a lined carton

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	2518 kJ / 609 kcal
Fat	53.80 g
(Of which saturates)	11.22 g
Available Carbohydrate	26.45 g
(Of which sugars)	26.44 g
Protein	0.10 g
Fibre	9.48 g
Salt	6.90 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: Wheat fibre, 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 Vegans & Vegetarians	Yes		

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

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Reason for new version: make up recipe and method added			

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