

## Easy Ciabatta Bag 15Kg

Material: 4106307

EAN-code: 5410687001743 Bag

Commodity Code: 19012000

Data Sheet Version: 1.1

Valid from (production date): 07.04.2021

## Product Description

Concentrate for the production of Ciabatta and other continental crusty specialities

## Usage Information

### Usage rate / recipe

Flour 100%, Easy Ciabatta 10%, Water 74%, Yeast 2%, Olive Oil 3%

### Application / Method

Mixing: Mix for 4 min slow, 10 min fast on spiral mixer - add olive oil after 5 minutes of fast mixing time. Dough temperature 27-28°C.  
Process: Bulk for 90 - 120 minutes. Scale into 250g dough pieces. lightly hand up and rest for 15 min. Hand up to desired length.  
Proving: prove at ambient for 60 min. Baking: Bake at 220°C for approximately 10-20 min, depending on size of product. Steam oven once loaded. Open damper half way through baking time.

## 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, dry sourdough (fermented RYE flour, salt), BARLEY malt flour, flour treatment agent (ascorbic acid (E300)), enzymes.

## Physical and Chemical Parameters

	Description	Specification
C003M001	Argentometric titration	Salt content 15.75 – 19.25 %
C002M003	Merckoquant Test Strips	Ascorbic acid content 100 - 200 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	1,2 g
Total saturated fatty acids (SAFA)	<0,5 g
Total mono-unsaturated fatty acids (MUFA)	<0,5 g
Total poly-unsaturated fatty acids (PUFA)	0,6 g
Trans fatty acids	0 %
Total carbohydrates	60,8 g
Total starch	59,7 g
Total sugars	1,0 g
Total proteins	8,1 g
Total fibres	4,5 g
Moisture	10,1 g
Energy in Kcal	298,9 kcal
Energy in kJ	1.266,9 kJ
Sodium (Na)	6,897 g
Salt (Na x 2,5)	17,243 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.

## Technical Data Sheet

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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

<b>Advised Storage Conditions:</b>	Store in a dry place (R.H.: max 65%) between 5 and 25 °C
<b>Storage Conditions after opening:</b>	Properly close the packaging after each use. Use before the 'best before' date.
<b>Shelf Life Period:</b>	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

Type	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
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Kosher	Suitable
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Halal	Certified
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Free from alcohol	Yes
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Free from pork	Yes
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Organic	No
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