



BAKELS

TECHNICAL SERVICE

175220 BAKTEM BLUE BUN SG

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 27oC (80oF)
Proof: approximately 50 to 55 minutes
Bake: 12 to 15 minutes 230oC (450oF)

COMPOSITION	%	Country of Origin
Palm Stearin SG	20-25	Brazil, Malaysia, Indonesia, Colombia, Papua New Guinea, Peru, Costa Rica, Ecuador, Guatemala, Honduras, Panama
Sugar	15-20	The UK, Mauritius, Zambia, Mozambique
Palm Oil SG	15-20	Malaysia, Indonesia, Papua New Guinea
Dextrose	10-15	Germany, Italy, Belgium, Spain
Salt	5-10	The UK
Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine)	5-10	The UK, (The UK, United States, Sweden, China, India)
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, Ukraine, Russian Federation, Australia, Romania, Bulgaria, Croatia
Soya Flour	5-10	Austria, Hungary, Slovakia
Emulsifiers: E481 MB Sodium Stearoyl Lactylate, E471 SG Mono- and Diglycerides of Fatty Acids	1-5	Malaysia, Indonesia
Flour Treatment Agent: E300 Ascorbic Acid	<1	China
Enzyme (Wheat)	trace	France, Denmark, Germany, Finland, Netherlands, Sweden, Liechtenstein

Ingredient Declaration: Palm Stearin, Sugar, Palm Oil, Dextrose, Salt, Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Rapeseed Oil, Soya Flour, Emulsifiers (E481, E471), Flour Treatment Agent (E300).

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	2457 kJ / 592 kcal
Fat	47.41 g
(Of which saturates)	25.40 g
Available Carbohydrate	38.58 g
(Of which sugars)	32.67 g
Protein	2.47 g
Fibre	0.68 g
Salt	8.14 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	Yes: Soya Flour	Yes	Yes
Cereals containing Gluten	Yes: Wheat Flour, 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

Version: 17	Issued By: SW	Date: 22/03/2019	Checked By: JH
Reason for new version: Spec review, updated countries of origin for enzymes and dextrose, suitable for vegans added			

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