



BAKELS

TECHNICAL SERVICE

378160 YEAST DOUGHNUT CONC SG - 12.5Kg

TYPE

A powdered concentrate for the production of doughnuts

USAGE

16.00 kg Bakers Flour
 8.00 kg Yeast Doughnut Concentrate
 0.96 kg Yeast
 12.00 kg Water

Mixing times:
 Conventional 20 mins,
 Spiral 2 mins slow, 6 mins fast
 High Speed 2 mins
 No time dough temp: 28C
 Scale at 50g
 Prove approx 45-50 mins
 Allow skinning before frying
 Fry at 185C for 60-90 seconds each side

COMPOSITION	%	Country of Origin
Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine)	45-50	The UK, United States, Poland, China, India, (The UK, United States, Sweden, China, India)
Palm Oil SG	15-20	Malaysia, Indonesia
Sugar	10-15	The UK, Netherlands, Mauritius, Zambia, Mozambique
Raising Agents: E450i Disodium Dihydrogen Pyrophosphate, E500ii Sodium Bicarbonate, E341i Monocalcium phosphate anhydrous	1-5	The UK, Germany, Czech Republic
Glucose Syrup	1-5	France, Austria, Belgium
Emulsifiers: E471 SG Mono-Diglycerides of Fatty Acids, E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids	1-5	The UK, France, Denmark, Germany, Austria, Belgium, Czech Republic, Poland, Hungary, Netherlands, Malaysia, Indonesia, Ukraine, Papua New Guinea, Australia
Salt	1-5	The UK
Stabiliser: E466 Sodium Carboxymethylcellulose	1-5	France, China
Carrier: E516 Calcium Sulphate, E170 Calcium Carbonate	1-5	The UK, France, Spain
Soya Flour	1-5	Austria, Hungary, Slovakia
Modified Maize Starch	1-5	United States
Anticaking Agent: E551 Silicon Dioxide	<1	Germany
Flour Treatment Agent: E300 Ascorbic Acid	trace	China
Antioxidant: E306 Tocopherol	trace	Germany
Enzyme (Wheat)	trace	France, Denmark, Finland, Netherlands, Liechtenstein

Ingredient Declaration: Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Palm Oil, Sugar, Raising Agents (E450i, E500ii, E341i), Glucose Syrup, Emulsifiers (E471, E472e), Salt, Stabiliser (E466), Soya Flour, Modified Maize Starch, Flour Treatment Agent (E300).

PACKAGING

12.5kg net in a food grade polyethylene bag

SHELF LIFE AND STORAGE

360 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1936 kJ / 463 kcal
Fat	23.24 g
(Of which saturates)	11.39 g
Available Carbohydrate	56.10 g
(Of which sugars)	15.08 g
Protein	5.63 g
Fibre	3.37 g
Salt	4.93 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	Yes	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 Vegetarians	Yes		

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

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Reason for new version: Spec review, updated countries of origin and nutritional			

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BRITISH BAKELS LTD
 Granville Way, Bicester, Oxon OX26 4JT
 Telephone 01869 247098 Fax 01869 242979
 Telephone (Sales) 01869 322440 Fax (Sales) 01869 369660
 bakels@bakels.com

A member of the International BAKELS Group