BAKELS
BAKERY INGREDIENTS SINCE 1904

www.irishbakels.ie

BRIOCHE PASTE CONC.

OVERVIEW

Brioche Paste Concentrate contains vegetable oils, sugar and emulsifiers.

Suitable for the production of top quality brioche products.

Benefits include:

- Superior built-in softness
- Delicious rich flavour
- Appetising golden colour

USAGE

8.000kg Brioche Conc.
8.000kg Strong Flour
0.800kg Yeast
7.520kg Water
On spiral mixer mix for 3 mins slow & 6 mins fast speed

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INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Sugar, Salt, Emulsifiers (E481, E472e, E471), Rapeseed Oil, Wheat Gluten, Milk Protein, Stabiliser (E412), Vegetarian Whey Powder (Milk), Colour(E160(a)ii _-carotene), Raising Agents (E341i, E450(i)), Enzyme (Wheat), Flour Treatment Agent (E300), Carrier (E516)

PACKAGING

Code	Size	Type	Palletisation
16kg net in food grade yellow polythene bag	16 KG		

NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	1,657.00
Fat (g)	4.75
Fat (of which saturates)(g)	2.09
Carbohydrate (g)	76.09
Carbohydrate (of which sugars)(g)	18.88
Protein	9.62
Fibre	2.93
Salt	2.34

DESCRIPTION

8.000kg Brioche Conc. 8.000kg Strong Flour 0.800kg Yeast 7.520kg Water On spiral mixer mix for 3 mins slow & 6 mins fast speed

STORAGE

Cool and dry conditions 15-20°C

SHELF LIFE

270 days

ALLERGENS

Gluten, Wheat, Milk

CATEGORY

Brioche Concentrates

FINISHED PRODUCT

Brioche