



BAKELS

TECHNICAL SERVICE

175020 BAKTEM RED 10% SOFT ROLL PASTE SG

TYPE

A paste concentrate for the production of soft enriched rolls, hamburger baps and hot dog rolls.

USAGE

10% on flour weight

32.0 kg Flour

3.2 kg BAKTEM RED SOFT ROLL CONC

1.0 kg Yeast

17.6 kg Water

MIXING TIMES

Conventional: 15 minutes

Spiral: 2 minutes slow, 6 minutes fast

High Speed: 2½ to 3 minutes

METHOD

No time dough, Dough: temperature 27°C (80°F)

Proof: approximately 50 to 55 minutes

Bake: 12 to 15 minutes 230°C (450°F)

COMPOSITION	%	Country of Origin
Dextrose	25-30	France, Italy, Belgium, Hungary, Spain, China, Turkey, Romania, Bulgaria, Croatia
Rapeseed Oil	20-25	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, Australia, Romania, Bulgaria, Croatia
Salt	15-20	The UK, Germany, China
Palm Stearin SG	10-15	Ivory Coast, Cameroon, Brazil, Malaysia, Indonesia, Colombia, Papua New Guinea, Thailand, Guatemala
Palm Oil SG	10-15	Malaysia, Indonesia, Papua New Guinea
Emulsifiers: E481 SG Sodium stearoyl-2-lactylate', E471 SG Mono and Diglycerides of Fatty Acids, E472e SG Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids	5-10	The UK, France, Denmark, Cameroon, Brazil, Italy, Austria, Belgium, Hungary, Spain, Malaysia, China, Indonesia, Argentina, Ukraine, Colombia, Papua New Guinea, Thailand, Norway, Russian Federation, Ghana, Romania, Costa Rica, Ecuador, Equatorial Guinea, Honduras, Oman, Trinidad And Tobago
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	1-5	The UK, (The UK, France, United States, China, India)
Enzyme (Wheat)	<1	France, Denmark, Germany, Finland, Netherlands, Sweden, India, Liechtenstein
Flour Treatment Agent: E300 Ascorbic Acid	<1	China

Ingredient Declaration: Dextrose, Rapeseed Oil, Salt, Palm Stearin, Palm Oil, Emulsifiers (E481 Sodium stearoyl-2-lactylate', E471 Mono and Diglycerides of Fatty Acids, E472e Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids), Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Flour Treatment Agent (E300 Ascorbic Acid).

PACKAGING

12.5kg net in cardboard carton with double food grade polythene liners

SHELF LIFE AND STORAGE

365 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	2471 kJ / 597 kcal
Fat	54.27 g
(of which saturates)	21.77 g
Available Carbohydrate	27.06 g
(of which sugars)	25.54 g
Protein	0.19 g
Fibre	0.13 g
Salt	15.94 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, possible contamination from wheat flour supply chain.	Yes	Yes
Cereals containing Gluten	Yes	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: 6	Issued By: JH	Date: 29-Sep-23	Checked By: SW
Reason for new version: Spec review, additional country of origin for enzymes			

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