### 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

C. perfringens	<10 cfu/g
B. cereus	<100 cfu/g
E. coli	<10 cfu/g
Salmonella	Absent in 25g
Staphylococcus	<20 cfu/g

# FOOD INTOLERANCE DATA

	Present in	Present on	Present
	Formulation	Line	on Site
Peanuts	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk (Including	No	Yes	Yes
lactose)			
Eggs	No	No	Yes
Fish	No	No	No
Crustaceans &	No	No	No
Shellfish			
Soya	No, possible	Yes	Yes
	contamination		
	from wheat		
	flour supply		
	chain.		
Cereals	Yes	Yes	Yes
containing			
Gluten			
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Sulphur dioxide	No	No	No
and sulphites			
>10mg/kg			
GM labelling	No		
required			
Suitable for	Yes		
Vegans &			
Vegetarians			

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

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Reason for new version			

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