



# BAKELS

## TECHNICAL SERVICE

### 378160 YEAST DOUGHNUT CONC SG - 12.5Kg

#### TYPE

A powdered concentrate for the production of doughnuts

#### USAGE

10.000kg Wheat Flour  
5.000kg Yeast Doughnut Conc  
0.600kg Yeast  
7.500kg Water

Place ingreds into spiral mixer  
Mix for 3 mins slow, 7 mins fast  
Scale at 50g and mould into shape  
Retard over night or place in chiller for 30mins  
Remove from retarder and recover dough temp  
Prove for approx 25 mins at 38C 80% RH  
Dry prove for 25 mins, Fry at 190C for 75-90 seconds each side

COMPOSITION	%	Country of Origin
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	45-50	The UK, France, United States, Canada, Germany, Poland, Sweden, (The UK, France, United States, China, India)
Palm Oil SG	15-20	Malaysia, Indonesia
Sugar	10-15	The UK, South Africa, Brazil, Netherlands, Argentina, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland
Raising Agents: E450i Disodium Diphosphate, E500ii Sodium Hydrogen Carbonate, E341i Monocalcium phosphate	1-5	The UK, Germany, Czech Republic, Thailand
Glucose Syrup	1-5	France, Austria, Belgium
Emulsifiers: E471 SG Mono and Diglycerides of Fatty Acids, E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids	1-5	Malaysia, Indonesia, Papua New Guinea, EU (Austria, Belgium, Bulgaria, Croatia, Republic of Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden), UK
Salt	1-5	The UK, Germany, China
Stabiliser: E466 Sodium Carboxymethylcellulose	1-5	France, China
Carrier: E516 Calcium Sulphate	1-5	The UK
Modified Maize Starch	1-5	United States
Soya Flour	1-5	The UK, Canada, Austria, Hungary, Slovakia
Flour Treatment Agent: E300 Ascorbic Acid	trace	China
Enzyme (Wheat)	trace	France, Denmark, Germany, Finland, Netherlands, Sweden, India, Liechtenstein

**Ingredient Declaration:** Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Palm Oil, Sugar, Raising Agents (E450i Disodium Diphosphate, E500ii Sodium Hydrogen Carbonate, E341i Monocalcium phosphate), Glucose Syrup, Emulsifiers (E471 Mono and Diglycerides of Fatty Acids, E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids), Salt, Stabiliser (E466 Sodium Carboxymethylcellulose), Modified Maize Starch, Soya Flour, Flour Treatment Agent (E300 Ascorbic Acid).

#### PACKAGING

12.5kg net in a food grade polyethylene bag

#### SHELF LIFE AND STORAGE

365 days, cool and dry conditions

#### NUTRITIONAL INFORMATION/100g

Energy	1952 kJ / 467 kcal
Fat	23.22 g
(of which saturates)	11.46 g
Available Carbohydrate	56.99 g
(of which sugars)	14.41 g
Protein	5.69 g
Fibre	3.47 g
Salt	5.02 g

#### MICROBIOLOGICAL TARGETS

Yeast & Moulds	<1,000 cfu/g
<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	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
<b>GM labelling required</b>	<b>No</b>		
<b>Suitable for Vegans &amp; Vegetarians</b>	<b>Yes</b>		

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

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