



# BAKELS

## TECHNICAL SERVICE

### 394740 MULTISEED BREAD CONC

#### TYPE

Multiseed bread concentrate for bread and rolls.

#### USAGE

4.000kg MULTISEED BREAD CONC  
4.000kg White Flour  
0.200kg Yeast (Approx.)  
3.440kg Water (Approx.)

COMPOSITION	%	Country of Origin
<b>Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)</b>	<b>35-40</b>	The UK, France, United States, Canada, Germany, Poland, (The UK, France, United States, China, India)
<b>Sunflower Seeds</b>	<b>15-20</b>	Romania, Bulgaria
<b>Brown Linseed</b>	<b>5-10</b>	The UK, France, Germany, Poland, Sweden, Ukraine, Russian Federation, Kazakhstan, Moldova
<b>Oats</b>	<b>5-10</b>	The UK, Denmark, Ireland, Finland, Spain, Sweden
<b>Wheat Gluten</b>	<b>5-10</b>	The UK, France, Denmark, Germany, Austria, Belgium, Czech Republic, Estonia, Luxembourg, Poland, Slovenia, Hungary, Latvia, Lithuania, Netherlands, Slovakia, Romania, Bulgaria, Croatia, Serbia
<b>Wholemeal Rye Flour</b>	<b>5-10</b>	The UK, Germany
<b>Pumpkin Seeds</b>	<b>1-5</b>	China
<b>Dried Wheat Sourdough</b>	<b>1-5</b>	France, Germany, Belgium, Czech Republic, Luxembourg, Netherlands
<b>Wheat Bran</b>	<b>1-5</b>	The UK
<b>Sugar</b>	<b>1-5</b>	The UK, South Africa, Brazil, Netherlands, Argentina, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland
<b>Salt</b>	<b>1-5</b>	The UK, Germany, China
<b>Caramelised Sugar</b>	<b>1-5</b>	France, Germany, Belgium, Netherlands
<b>Flour Treatment Agent: E300 Ascorbic Acid</b>	<b>trace</b>	China
<b>Enzyme (Wheat)</b>	<b>trace</b>	France, Denmark, Germany, Finland, Netherlands, Sweden, India, Liechtenstein

**Ingredient Declaration:** Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Sunflower Seeds, Brown Linseed, **Oats**, **Wheat Gluten**, Wholemeal **Rye** Flour, Pumpkin Seeds, Dried **Wheat** Sourdough, **Wheat** Bran, Sugar, Salt, Caramelised Sugar, Flour Treatment Agent (E300 Ascorbic Acid).

#### PACKAGING

16kg net in food grade polyethylene bag

#### SHELF LIFE AND STORAGE

270 days, cool and dry conditions

#### NUTRITIONAL INFORMATION/100g

Energy	1774 kJ / 423 kcal
Fat	16.81 g
(of which saturates)	1.99 g
Available Carbohydrate	47.96 g
(of which sugars)	4.04 g
Protein	16.49 g
Fibre	8.25 g
Salt	2.35 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	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
<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**

<b>Version: 25</b>	<b>Issued By: JH</b>	<b>Date: 20-Nov-23</b>	<b>Checked By: sw</b>
Reason for new version: Spec review, New country for enzymes			

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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

(British Bakels are RSPO certified – Certification number: CU-RSPO-SCC- 894512)

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