



# BAKELS

## TECHNICAL SERVICE

### 378500 BRIOCHE PASTE CONC SG - 12.5Kg

#### TYPE

A paste concentrate containing vegetable oils and emulsifiers for the production of brioche.

#### USAGE

1.00kg Flour  
0.10kg BRIOCHE PASTE CONCENTRATE  
0.15kg Sugar  
0.07kg Yeast (Approx)  
0.55kg Water (Approx)

#### Approximate Mixing Times

Conventional: 20 minutes, Spiral: 2 minutes slow, 6 minutes fast  
High Speed: 2½ to 3 minutes

#### Method: No time dough

Dough temperature: 27°C (80°F)

Scaling weight: 45g (single unit)

Proof: Approximately 45-50 minutes

Bake: 12 minutes (approx) at 220°C (425°F)

Note: For a richer eating product, butter can be added to a maximum of 10% on flour weight.

COMPOSITION	%	Country of Origin
Dextrose	25-30	France, Italy, Belgium, Hungary, Spain, China, Turkey, Romania, Bulgaria, Croatia
Rapeseed Oil	15-20	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: E471 SG Mono and Diglycerides of Fatty Acids, E481 SG Sodium stearoyl-2-lactylate', E472e SG Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids, E481 MB Sodium Stearoyl Lactylate	5-10	The UK, France, Denmark, Cameroon, Brazil, Italy, Austria, Belgium, Hungary, Spain, Malaysia, China, Indonesia, Argentina, Ukraine, Colombia, Papua New Guinea, Thailand, Norway, 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)
Colour: E160a(iii) Beta-Carotene	1-5	Spain, China
Flavouring	<1	The UK
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(E471 Mono and Diglycerides of Fatty Acids, E481 Sodium stearoyl-2-lactylate', E472e Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids), Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Colour (E160a(iii) Beta-Carotene), Flavouring, Flour Treatment Agent (E300 Ascorbic Acid).

#### PACKAGING

12.5kg net in food grade plastic lined cartons

#### SHELF LIFE AND STORAGE

270 days, cool and dry conditions

#### NUTRITIONAL INFORMATION/100g

Energy	2432 kJ / 588 kcal
Fat	53.15 g
(of which saturates)	21.60 g
Available Carbohydrate	27.19 g
(of which sugars)	25.68 g
Protein	0.19 g
Fibre	0.14 g
Salt	15.91 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	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
GM labelling required	No		
Suitable for Vegans & Vegetarians	Yes		

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

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Reason for new version: New country for Enzymes			

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