

## BAKESOFT PF

<b>Item number</b>	223318	
<b>Product type</b>	<p>The product is a vegetable emulsifier for yeast-raised products, which makes your dough tolerant and pliable with excellent gas retention properties. The crumb gets elastic and the emulsifier keeps the bread soft. It is entirely produced from raw materials other than palm.</p> <p>The emulsifier is suitable for all kinds of yeast-raised bread such as white bread, hamburger buns, brioches, sweet dough, croissants and Stollen. It can also be used in dry biscuits, rusks and grissini for improved crispiness.</p>	
<b>Usage</b>	1,5 - 2 % on flour weight.	
<b>Composition</b>	<p>Water, E471, E260, E262, E472e, E330, E270 and ethanol.          Carriers: Water, ethanol.          Processing aids: E260, E262, E330, E270.</p>	
<b>Nutritional information per 100 g</b>	Energy value	950kJ, 230kcal
	Fat	25 g
	of which saturated	25 g
	Carbohydrate	<0,5 g
	of which saccharides	<0,5 g
	Protein	<0,5 g
	Sodium	<0,5 g
	correspondens to approx	0,61 g salt
<b>Chemical/physical data</b>	<p>Dry substance [%] <math>\geq</math> 23 105°C, 3 h          pH [10 % solution] 4,1 <math>\pm</math> 0,2          Ash content [%] &lt; 2 600°C          Iodine value &lt; 1 DGF C-V 11a</p>	
<b>Allergens</b>	No allergens, according to regulation 1169/2011/EC.	
<b>GMO Status</b>	<p>The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO.          According to regulations 1829/2003/EC and 1830/2003/EC.</p>	
<b>Microbiology Typical values</b>	Total plate count	<10 000 cfu/g
	Yeast	<100 cfu/g
	Mould	<100 cfu/g
	Enterobacteriaceae	<100 cfu/g
<b>Pesticides/Heavy Metals Typical</b>	According to regulation 1881/2006/EC and 396/2005/EC.	
<b>Storage</b>	Recommendation 10 - 18 °C.	
<b>Shelf life, months</b>	12	
<b>Packaging</b>	396 kg (22x18kg), Plastic pail.	

*All information and recommendations are based on tests and research believed to be reliable. No guaranty of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Swedish food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.*

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495 kg (55x9kg), Plastic pail.

504 kg (18x28kg), Plastic pail.

### Recommended declaration to end user

Since the legislation on application of this product in foods may vary in different countries, the local food laws always should be examined.

Possible declaration of ingredients according to REGULATION (EC) No 1333/2008 in food category 07.1

Bread and rolls:

Emulsifiers E471 and E472e.

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