

## AROFROST

<b>Item number</b>	440513	
<b>Product type</b>	This product has been developed for yeast raised doughs which are to be refrigerated or frozen for later baking. It also produces excellent results when used for immediate baking of a wide range of breads and rolls. It promotes doughs which are soft and elastic with good handling qualities. Its components ensure a good crumb structure by strengthening of the gluten to enhance retainment of carbon dioxide gas produced by yeast. The finished product will have a soft even textured crumb, coupled with fresh keeping quality and superb volume. It is ideally suited for all yeast raised products.	
<b>Usage</b>	1% on flour weight	
<b>Composition</b>	WHEAT flour, WHEAT GLUTEN, E 472e, E 300, enzyme.	
<b>Nutritional information per 100 g</b>	Energy value	1650kJ, 390kcal
	Fat	11 g
	of which saturated	8,5 g
	Carbohydrate	39 g
	of which saccharides	2,0 g
	Protein	32 g
	Sodium	<0,5 g
	correspondens to approx	0,02 g salt
<b>Chemical/physical data</b>	Dry substance [%] >90 105°C, 3 h pH [10 % solution] 4,9 ± 0,4 Ash content [%] < 2 600°C	
<b>Allergens</b>	Contain gluten (wheat), according to regulation	
<b>GMO Status</b>	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.	
<b>Microbiology Typical values</b>	Total count aerobic	< 500 000 cfu/g
	Enterobacteriaceae	< 100 cfu/g
	Yeast	< 2500 cfu/g
	Mould	< 2500 cfu/g
	Salmonella	neg/ 25 g
<b>Pesticides/Heavy Metals Typical</b>	According to regulation 396/2005/EC and 1881/2006/EC.	
<b>Storage</b>	Recommended dry and cool.	

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.

**Bakels Sweden AB**

Box 13099, 402 54 Göteborg

Telefon +46 (0)31 7553500

E-post [info@bakelssweden.se](mailto:info@bakelssweden.se) Internet-adress [www.bakelssweden.se](http://www.bakelssweden.se)

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**Other information**

Appearance: Powder  
Colour: Yellow-white  
Flavour/Odour: Neutral

**Shelf life, months**

12

**Packaging**

15 kg, Plastic bag.

**Recommended declaration to end user**

WHEAT FLOUR, WHEAT GLUTEN, emulsifier E472, ascorbic acid E300.

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