

MAJSBAS

Item number	392213			
Product type	A maize bread containing whole pieces of maize, which gives a characteristic flavour and a colour rich crumb.			
Usage	Water	1050 g	1050 g	
	BAKELS MAIZE BASE	800 g	400 g	
	BAKELS DRY YEAST	25 g	25 g	
	BAKELS LECIMAX 2000		15 g	
	Salt			15 g
	Wheat flour	approx. 1150 g	1550 g	
Method	(If fresh yeast is used, take 75 g and decrease the water 50 g.) Mix ingredients to a pliable dough. Normal processing times. Dough temp: 28°C Resting time: 10 min. Proving time (37°C): approx. 45 min Start temp: 240°C Steam: approx. 20 sec Baking temp: 210°C Baking time (550 g): approx. 25 min			
Composition	WHEAT flour, extruded maize (21%), sunflower seed, pieces of maize (6%), salt, WHEAT GLUTEN, vegetable oil (rape seed), emulsifier E 472e, turmeric, flour treatment agent ascorbic acid, enzyme.			
Nutritional information per 100 g	Energy value	1600kJ, 380kcal		
	Fat	9.5 g		
	of which polyunsaturated	3.0 g		
	Carbohydrate	59 g		
	of which saccharides	1.0 g		
	Protein	12 g		
	Sodium	1.5 g		
	corresponds to approx	3.75 g salt		
Allergens	Gluten (Wheat), according to regulation 1169/2011/EC.			
GMO Status	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			
Microbiology Typical values	Total plate count	< 1000 000 cfu/g		
	Yeast	< 5 000 cfu/g		
	Mould	< 5 000 cfu/g		
	Enterobacteriaceae	< 5 000 cfu/g		
Pesticides/Heavy Metals Typical	According to regulation 396/2005/EC and 1881/2006/EC.			
Storage	To be stored dry and not above +25° C (max 65 % relative humidity).			
Shelf life, months	8			
Packaging	20 kg, Paper bag.			

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 52 Göteborg

Telefon 031 - 755 35 00 Fax

E-post info@bakelssweden.se Internet-adress www.bakelssweden.se

MAJSBAS

20 kg, Paper bag.

**Recommended declaration to end
user**

Last modified:	2019-08-01	15798	15798
Last verified:	2021-04-16		
Printing date:	2021-04-16		

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 52 Göteborg

Telefon 031 - 755 35 00 Fax

E-post info@bakelssweden.seInternet-adress www.bakelssweden.se