

KARLSBADER

Item number	374010																
Product type	A complete mix for Karlsbader bread, typical Swedish sweet fermented bread.																
Usage	<table><thead><tr><th></th><th>Recipe1</th><th>Recipe 2</th></tr></thead><tbody><tr><td>BAKELS KARLSBADER</td><td>3000 g</td><td>4500 g</td></tr><tr><td>BAKELS DRY YEAST</td><td>50 g</td><td>60 g</td></tr><tr><td>Egg</td><td>-----</td><td>300 g</td></tr><tr><td>Water</td><td>1100 g</td><td>1150 g</td></tr></tbody></table>		Recipe1	Recipe 2	BAKELS KARLSBADER	3000 g	4500 g	BAKELS DRY YEAST	50 g	60 g	Egg	-----	300 g	Water	1100 g	1150 g	
	Recipe1	Recipe 2															
BAKELS KARLSBADER	3000 g	4500 g															
BAKELS DRY YEAST	50 g	60 g															
Egg	-----	300 g															
Water	1100 g	1150 g															
Method	Mix all ingredients to a pliable dough. Normal processing times. Dough temp: 26-28°C Resting time: 20 min Proving time 37°C: approx. 60 min Oven temp: 220°C Baking time (60 g): approx. 8 min																
Composition	WHEAT flour, sugar, vegetable oil (rape seed), raising agents E 450 (0.3%) and E 500, salt, vanillin, colour E 160a, enzyme.																
Nutritional information per 100 g	<table><tbody><tr><td>Energy value</td><td>1700kJ, 400kcal</td></tr><tr><td>Fat</td><td>12 g</td></tr><tr><td>of which saturated</td><td>1,0 g</td></tr><tr><td>Carbohydrate</td><td>64 g</td></tr><tr><td>of which saccharides</td><td>13 g</td></tr><tr><td>Protein</td><td>8,0 g</td></tr><tr><td>Sodium</td><td><0,5 g</td></tr><tr><td>correspondens to approx</td><td>0,79 g salt</td></tr></tbody></table>	Energy value	1700kJ, 400kcal	Fat	12 g	of which saturated	1,0 g	Carbohydrate	64 g	of which saccharides	13 g	Protein	8,0 g	Sodium	<0,5 g	correspondens to approx	0,79 g salt
Energy value	1700kJ, 400kcal																
Fat	12 g																
of which saturated	1,0 g																
Carbohydrate	64 g																
of which saccharides	13 g																
Protein	8,0 g																
Sodium	<0,5 g																
correspondens to approx	0,79 g salt																
Allergens	Contain gluten (wheat), according to regulation																
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	<table><tbody><tr><td>Total plate count</td><td>≤ 1000 000 cfu/g</td></tr><tr><td>Yeast</td><td>≤ 5 000 cfu/g</td></tr><tr><td>Mould</td><td>≤ 5 000 cfu/g</td></tr><tr><td>Enterobacteriaceae</td><td>≤ 5 000 cfu/g</td></tr></tbody></table>	Total plate count	≤ 1000 000 cfu/g	Yeast	≤ 5 000 cfu/g	Mould	≤ 5 000 cfu/g	Enterobacteriaceae	≤ 5 000 cfu/g								
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.																
Recommended declaration to end user																	

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

KARLSBADER

Last modified: 2018-05-30 15776 15776
Last verified: 2021-10-25
Printing date: 2021-10-25

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.

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