

KARLSBADER

Artikelnummer	374010																
Produktbeskrivning	En helmix som ger ett gott och karaktäristiskt Karlsbaderbröd.																
Recept	<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 TORRJÄST</td><td>50 g</td><td>60 g</td></tr><tr><td>Ägg</td><td>-----</td><td>300 g</td></tr><tr><td>Vatten</td><td>1100 g</td><td>1150 g</td></tr></tbody></table>		Recipe1	Recipe 2	BAKELS KARLSBADER	3000 g	4500 g	BAKELS TORRJÄST	50 g	60 g	Ägg	-----	300 g	Vatten	1100 g	1150 g	
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Arbetsbeskrivning	Blanda ingredienserna till en smidig deg. Normala körtider. Degtemp: 26-28°C Liggtid: 20 min Jästid 37°C ca. 60 min Baktemp: 220°C Baktid: (60 g) ca. 8 minuter																
Ingredienser	VETEmjöl, socker, vegetabilisk olja (raps), bakpulver E 450 (0,3%) och E 500, salt, vanillin, färgämne E 160a, enzym.																
Näringsvärde per 100 g	<table><tbody><tr><td>ENERGIVÄRDE</td><td>1700kJ, 400kcal</td></tr><tr><td>Fett</td><td>12 g</td></tr><tr><td> därav mättat</td><td>1,0 g</td></tr><tr><td>Kolhydrater</td><td>64 g</td></tr><tr><td> därav sockerarter</td><td>13 g</td></tr><tr><td>Protein</td><td>8,0 g</td></tr><tr><td>Natrium</td><td><0,5 g</td></tr><tr><td> motsvarar ca</td><td>0,79 g salt</td></tr></tbody></table>	ENERGIVÄRDE	1700kJ, 400kcal	Fett	12 g	därav mättat	1,0 g	Kolhydrater	64 g	därav sockerarter	13 g	Protein	8,0 g	Natrium	<0,5 g	motsvarar ca	0,79 g salt
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Allergener	Innehåller gluten (Vete), enligt förordning 1169/2011/EG.																
GMO Status	Ingredienserna i denna produkt är inte genetiskt modifierade organismer (GMO) och är inte tillverkade från GMO. Enligt direktiv 1829/2003/EG och 1830/2003/EG.																
Mikrobiologi Riktvärde	<table><tbody><tr><td>Totalantal</td><td>≤ 1 000 000 cfu/g</td></tr><tr><td>Jäst</td><td>≤ 5000 cfu/g</td></tr><tr><td>Mögel</td><td>≤ 5000 cfu/g</td></tr><tr><td>Enterobacteriaceae</td><td>≤ 5000 cfu/g</td></tr></tbody></table>	Totalantal	≤ 1 000 000 cfu/g	Jäst	≤ 5000 cfu/g	Mögel	≤ 5000 cfu/g	Enterobacteriaceae	≤ 5000 cfu/g								
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Pesticider/Tungmetaller Riktvärde	Enligt förordning 396/2005/EG och 1881/2006/EG.																
Lagringsföreskrifter	Förvaras torrt och ej över normal rumstemperatur (max 25° C, max 65 % luftfuktighet).																
Hållbarhet, månader	8																
Nettovikt och förpackning	20 kg, Papperssäck.																

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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KARLSBADER**Rekommenderad deklARATION till
slutförbrukare**

Enligt recept ovan
VETEmjöl, vatten, socker, vegetabilisk olja (raps), torrjäst,
bakpulver E 450 och E 500, salt, vanillin, färgämne E 160a.

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