

RÅGER

Artikelnummer	395911
Produktbeskrivning	Ett fiberrikt mörkt matbröd med en god rågs smak och syrlighet från surdeg.
Recept	Vatten 1000 g BAKELS RÅGER 500 g BAKELS TORRJÄST 30 g Vetemjöl, extra ca 1300 g (Färskjäst = Torrjäst x 3, samt minska vattnet 60 g.)
Arbetsbeskrivning	Degtemp: 28-30°C Liggtid: 20 min Jästid: 37°C ca. 55 min Ingångstemp: 230°C Ånga: ca.10 sek Baktemp: 190°C Baktid: (550 g) ca. 25 min
Ingredienser	RÅGmjöl, VETEmjöl, siktat RÅGmjöl, VETEGLUTEN, salt, torkad SURDEG (råg), vegetabilisk olja (raps), MALTmjöl (korn), mjölbehandlingsmedel askorbinsyra, enzym.
Näringsvärde per 100 g	ENERGIVÄRDE 1450kJ, 340kcal Fett 5,5 g därav mättat <0,5 g Kolhydrater 52 g därav sockerarter 1,0 g Kostfibrer 8,5 g Fullkorn 43,80 g Protein 16 g Natrium 2,0 g motsvarar ca 5,54 g salt
Allergener	Innehåller gluten (vete, råg, korn), 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	Totalantal < 1 000 000 cfu/g Jäst < 5000 cfu/g Mögel < 5000 cfu/g Enterobacteriaceae < 5000 cfu/g
Pesticider/Tungmetaller Riktvärde	Enligt förordning 1881/2006/EG och 396/2005/EG.
Lagringsföreskrifter	Förvaras torrt och ej över normal rumstemperatur (Max 25° C, max 65 % luftfuktighet).
Hållbarhet, månader	10
Nettovikt och förpackning	600 kg (30x20kg), Plastsäck.

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

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Rekommenderad deklaration till slutförbrukare

VETEmjöl, vatten, RÅGmjöl, Siktat RÅGmjöl, VETEGLUTEN, socker, salt, torkad SURDEG (råg), torrjäst, salt, vegetabilisk olja (raps), mjölbehandlingsmedel askorbinsyra, enzym.

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