

MULTISEED PREBIOTIC 800 kg (40x20kg) Plastic Bag EXP

Item number 394011

Product type Multiseed Prebiotic has all the values of our classic Multiseed plus added benefits from the property that chicory root fiber offers. It is proven to improve digestive health and the balance of intestinal flora.

Usage

| | |
|---------------------|-------|
| Water approximately | 1000g |
| MULTISEED BREADMIX | 1000g |
| BAKELS DRY YEAST | 20g |
| Wheat flour | 1000g |

Method

Mix the ingredients to a pliable dough. Normal processing times. Dough temp: 26-28°C. Resting time: 15-20 min, Proving time: 37° approx. 60 min. Starting temp: 240°C. Steam: approximately: 5-10 sec. Oven temp: 200°C. Baking time: (550g) approx. 25 min.

Composition

WHEAT flour, sunflower seed *, chicory root fiber (inulin), linseed, WHEAT GLUTEN, rolled OATS, pumpkinseed kernels *, RYE flour, WHEAT bran, dried SOURDOUGH (wheat), salt, sugar, caramelized sugar, emulsifier sunflower lecithin, flour treatment agent ascorbic acid, enzyme. *Purity 99,9%

Nutritional information per 100 g

| | |
|------------------------|-----------------|
| Energy value | 1650kJ, 400kcal |
| Fat | 19 g |
| of which saturated | 2.1 g |
| Carbohydrate | 31 g |
| of which saccharides | 4,0 g |
| Dietary fiber | 21 g |
| Protein | 15 g |
| Sodium | 1,21 g |
| corresponds to approx. | 3,02 g salt |

Allergens

Contain 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 |

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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| Pesticides/Heavy Metals Typical | According to regulation 396/2005/EC and 1881/2006/EC. |
| Storage | Dry and cool, not above +25 °C. (Max 65 % relative humidity) |
| Shelf life, months | 8 |

| | |
|----------------|------------|
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