

MULTISEED PREBIOTIC 800 kg (40x20kg) Plastic Bag EXP

Artikelnummer	394011
Produktbeskrivning	Multiseed Prebiotic är baserat på vårt standardrecept Multiseed med inulin som tillsatt ingrediens.
Recept	Vattnen 1000g MULTISEED PREBIOTIC 1000g BAKELS TORRJÄST 20g Vetemjöl c:a 1000g (Färsk jäst = Torrläst x 3, samt minska vatten med 50g.)
Arbetsbeskrivning	Blanda ingredienserna till en smidig deg. Normal körtid. Degtemperatur: 26–28°C Liggtid: 15-20 minuter. Jästid 37°C c:a 60 min. Ingångstemperatur: 240°C Ånga: c: a 5–10 sek. Baktemperatur: 200°C. Baktid (550g) ca. 25 min.
Ingredienser	VETEmjöl, solrosfrö *, cikoriarotfiber (inulin), linfrö *, VETEGLUTEN, HAVREgryn, pumpafrö * RÅGmjöl, VETEKli, torkad SURDEG (vete), salt, socker, karamelliserat socker, emulgeringsmedel rapslecitin, mjölbehandlingsmedel askorbinsyra, enzym. *Renhet 99,9%.
Näringsvärde per 100 g	ENERGIVÄRDE 1650kJ, 400kcal Fett 19 g därav mättat 2,1 g Kolhydrater 31 g därav sockerarter 4,0 g Kostfibrer 21 g Fullkorn 9,23 g Protein 15 g Natrium 1,21 g motsvarar ca 3,02 g salt
Allergener	Innehåller gluten (Vete), enligt förordning 1169/2011/EG
GMO Status	Råvarorna i denna produkt är inte genetiskt modifierade organismer (GMO) samt ej tillverkade från GMO. Enligt direktiv 1829/2003/EC och 1830/2003/EC.
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 396/2005/EG och 1881/2006/EG.
Lagringsföreskrifter	Förvaras torrt och ej över normal rumstemperatur (Max 25°C).
Hållbarhet, månader	8

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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