



ARTISAN 7% CONCENTRATE

OVERVIEW

Bakels Artisan 7% Concentrate is a high-quality mix used for the production of artisan-style European crusty bread and rolls. To which flour, salt, water, and yeast are added.

USAGE

For the production of European-style crusty bread and rolls.

INGREDIENTS

Dried Wheat Sourdough, Wheat Germ Flour, Dextrose, Inactive Dried Yeast, Vegetable Oil, Enzymes, Ascorbic Acid

PACKAGING

Code	Size	Type	Palletisation
3928-50	12kg	Plastic Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kcal)	345.00
Energy (kj)	1,440.00
Protein (g)	17.40
Fat (g)	3.80
Saturated (g)	0.70
Carbohydrate (g)	49.00
Sugars (g)	14.40
Dietary Fibre (g)	17.40
Sodium (mg)	7.00



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

9 Months (270) days



TYPE

Powder



ALLERGENS

Gluten



CATEGORY

Bread & Yeast Compounds,
Bread & Roll Concentrates



INGREDIENT FEATURES

Halal, Vegetarian



FINISHED PRODUCT

Baguette, Ciabatta, Crusty Bread,
Crusty Roll