



## BAKELS SOUR BREAD CONCENTRATE

### OVERVIEW

A powder concentrate for a no time dough that produces a high acid bread with sour flavour and minimal fermentation.

### USAGE

Usage Rate: 10%

### INGREDIENTS

Sugar, Iodised Salt, Gluten, Malt Flour, Wheat flour (thiamine, folate), Rye Sour, Acidity Regulator (297), Soy Flour, Antioxidant (ascorbic acid), Malt Extract, Enzyme (amylase) (wheat)

### PACKAGING

Code	Size	Type	Palletisation
394601	15 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,140.00
Protein (g)	17.90
Fat- Total g	1.40
Fat - Saturated g	0.30
Carbohydrate (g)	46.80
Carbohydrate-Sugars g	20.10
Dietary Fibre g	2.60
Sodium mg	6,910.00

## ADDITIONAL INFORMATION

Bakels Sour Bread Concentrate  
Traditional, natural sour bread the simple way.  
Avoid weighing errors.  
Consistent quality.  
Uses "instant" or "rapid dough" process.  
Recipe variations for white or rye sour



### STORAGE

Store below 25°C in clean,  
dry conditions and protected  
from direct sunlight.



### SHELF LIFE

365 days



### TYPE

Bag



### ALLERGENS

Contains: Gluten and Soy-  
May be present due to shared  
equipment: tree nuts, egg,  
milk, sulphites and sesame



### CATEGORY

Bread Mixes and Concentrates



### FINISHED PRODUCT

Bread