

Mixwell AB

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Product Specification

Information

Client	Mixwell AB
Product	213 - Havrebrödsmix / Oat bread mix
Article nr	213 - Havrebrödsmix / Oat bread mix
Kind	
Date	2024-09-12
Container	Plastic Flexo printed 410mm
Closure	
Scoop	
Size	1 kg
Taste	Musty bread with a full flavor and good chewing resistance

Physical and other properties	Specifications	Test Method
Appearance	Visual	In House
Color	Visual	In House
Odor	Sensory	In House
Moisture/Free water	6%	
Ash	3.9%	

Ingredients

WHEAT starch Gluten free (max 20mg gluten/kg)
Beet fiber from sugar BF 5G
Dextrose
Flax Seed Brown
Oat Flour Gluten free
Burnt sugar
Salt
Guar gum (E412)

Nutritional Value per 100g**Value**

Energi (kJ)	1446
Energi (kcal)	346
Fat (g)	2.9842
Fat of which saturated (g)	0.3701
Carbs (g)	72.6453
Carbs of which sugars (g)	10.1597
Protein (g) (N x 6,38 Dry Basis)	2.5943
Protein (g) As Is (N x 6,38)	2.5943
Salt (g)	2.0079
Fiber (g)	9.0665

Ingredients list

Glutenfri VETESTÄRKELSE (max 20mg gluten/kg), betfibrer, dextros, linfrö, havremjöl 5% (från ren glutenfri havre), bränt socker, salt, förtjockningsmedel (E412).

Gluten-free WHEAT STARCH (max 20mg gluten/kg), beet fibres, dextrose, linseed, oat flour 5% (from pure gluten-free oats), burnt sugar, salt, thickener (E412).

More info**Hållbarhet**

1,5 år från produktion i oöppnad förpackning

Förvaring

Normal rumstemperatur ca 20°C

Instruktioner

Lös upp 50g jäst i 3-4 dl ljummet vatten. Blanda i 500g mix. Använd gärna degkrokar och arbeta smeten väl och håll sedan upp den i en smord form (1,5l) och låt jäsa upp till kanten (ca 15 minuter). Grädda i 200°C i ca 35 minuter. låt svalna under duk.

Shelf life

1.5 years from production in unopened packaging

Storage

Normal room temperature approx. 20°C

Instructions

Dissolve 50g of yeast in 3-4 dl of lukewarm water. Mix in 500g mix. Feel free to use dough hooks and work the batter well, then pour it into a greased mold (1.5l) and leave to rise to the edge (approx. 15 minutes). Bake at 200°C for about 35 minutes. Let cool under cloth.

Allergen information:

Information concerning Annex II of Regulation (EU) No. 1169/2011 of the European Parliament and of the Council of October 25th, 2011 and its amendment (EU) No 78/2014 on substances or products causing allergies or intolerances:

Allergen included in product [Yes/No]

Food allergen***Contains [TRUE/FALSE]**

Egg and products thereof

False

Crustaceans and products thereof

False

Food allergen*	Contains [TRUE/FALSE]
Fish and products thereof	False
Gluten and products thereof	False
Peanuts and products thereof	False
Soybeans and products thereof	False
Milk and products thereof	False
Nuts and products thereof	False
Celery and products thereof	False
Mustard and products thereof	False
Sesame seeds and products thereof	False
Shellfish and products thereof	False
Sulphur dioxide and sulphite at concentrations of more than 10 mg/kg or 10 mg/L	False
Lupin and products thereof	False
Molluscs and products thereof	False

*List according to Regulation (EU) No. 1169/2011 of the European Parliament and Council.

Change history

Date	Change
2024-09-12	First version

Mixwell AB can't be held responsible for any mistakes, neither in the information, text, claims, brand, colour on the label, nor on the layout of the labels. The customer is always responsible for what is mentioned on the labels. The nutritional information is given to the best of our knowledge and belief, but can't be regarded as guaranteed data. Nutritional data of food ingredients, additives and flavoring ingredients are subject to natural variations.

Mixwell AB is not responsible for the defects to the goods in case the storage conditions differ from the above indicated. The customer shall, within 7 working days from receiving the delivery, submit in writing a complaint if the supply does not meet the requirements on quality or quantity.

The qualitative characteristics indicated in the present specifications and / or on the labels are considered related to the unopened and properly preserved product.

The qualitative characteristics described in the specifications and / Mixwell AB labels will prevail over those that may be reported by the purchaser on other documents such as orders, contracts or specifications.

For all not explicitly declared refer to legal terms / limits.