

**Mixwell AB**

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# Product Specification

**Information**

Client	Mixwell AB
Product	102 - Mörkt basmjöl / Dark base flour
Article nr	102 - Mörkt basmjöl / Dark base flour
Kind	powder
Date	2023-10-16
Container	Plastic Flexo printed 410mm
Closure	
Scoop	
Label size	10x15
Size	1 kg
Taste	

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)
Skim MILK powder
Dextrose
Beet fiber from sugar BF 5G
Flax Seed Brown
Guar gum (E412)
Bread crust flavour

**Nutritional Value per 100g****Value**

Energi (kJ)	1475
Energi (kcal)	353
Fat (g)	1.4201
Fat of which saturated (g)	0.2620
Carbs (g)	78.7570
Carbs of which sugars (g)	10.0463
Protein (g) (N x 6,38 Dry Basis)	3.9679
Protein (g) As Is (N x 6,38)	3.9679
Salt (g)	0.0855
Fiber (g)	4.6084

**Ingredients list**

Glutenfri VETESTÄRKELSE (max 20mg gluten/kg), SKUMMJÖLKSPULVER, dextros, betfibrer, linfrö, förtjockningsmedel (E 412), a romämne.

Gluten-free WHEAT STARCH (max 20mg gluten/kg), SKIMMED MILK POWDER, dextrose, beet fibres, linseed, thickener (E 412), flavouring.

**More info****Hållbarhet**

2 år från produktion i öppnad förpackning

**Förvaring**

Normal rumstemperatur ca 20°C

**Instruktioner:**

Alternativ 1: Blanda 500g mix med 3 dl ljummet vatten, 1dl mörk sirap, 25g jäst,, 1 tsk salt 30 g matolja. Mixa tills slät (5 min) håll i en smord form 1,5l. Jäs i ca 30 minuter. Baka vid 200°C i nedre delen av ugnen i ca 20-30 minuter.

Alternativ 2: (Detta alternativ står på kfp-etiketterna)

500g mix, 25 g jäst, 4 dl ljummet vatten, 30 g matfett, 1 tsk salt, 8 dl=500 g basmjöl. Lös upp jästen i vattnet. Tillsätt resten av ingredienserna och arbeta smeten väl smidig i minst 5 min. Håll i en smord form och jäs cirka 30 min. Grädda i nedre delen av ugnen i cirka 20 min i 200 grader.

**Shelf life**

2 years from production in unopened packaging

**Storage**

Normal room temperature approx. 20°C

**Instructions:**

Option 1: Mix 500g of mix with 3 dl of lukewarm water, 1 dl of dark syrup, 25g of yeast, 1 teaspoon of salt, 30 g of cooking oil. Mix until smooth (5 min) pour into a greased mold 1.5l. Ferment for about 30 minutes. Bake at 200°C in the lower part of the oven for about 20-30 minutes.

Option 2: (This option is on the kfp labels)

500g mix, 25 g yeast, 4 dl lukewarm water, 30 g shortening, 1 tsp salt, 8 dl=500 g basic flour. Dissolve the yeast in the water. Add the rest of the ingredients and work the batter until smooth for at least 5 minutes. Pour into a greased mold and leave for about 30 minutes. Bake in the lower part of the oven for about 20 minutes at 200 degrees.

**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]

<b>Food allergen*</b>	<b>Contains [TRUE/FALSE]</b>
Egg and products thereof	False
Crustaceans and products thereof	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	True
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

<b>Date</b>	<b>Change</b>
2023-10-16	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.