

Mixwell AB

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Product Specification

Information

Client	Mixwell AB
Product	204 - Fullkornsbrödmix / Whole grain bread mix
Article nr	204 - Fullkornsbrödmix / Whole grain bread mix
Kind	powder
Date	2023-10-17
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)
Sunflower seed
Flax Seed Brown
Whole grain rice flour
Sugar
Salt
Guar gum (E412)
Burnt sugar
Bread crust flavour

Nutritional Value per 100g**Value**

Energi (kJ)	1901
Energi (kcal)	455
Fat (g)	23.0050
Fat of which saturated (g)	2.5385
Carbs (g)	48.4381
Carbs of which sugars (g)	6.6322
Protein (g) (N x 6,38 Dry Basis)	9.1768
Protein (g) As Is (N x 6,38)	9.1768
Salt (g)	2.4604
Fiber (g)	8.6864

Ingredients list

Ingredienser

Glutenfri VETESTÄRKELSE (max 20mg gluten/kg), solrosfrö, linfrön, fullkornsrismjöl (5%), socker, salt, förtjockningsmedel (E412), citronsyra, arom

Ingredients

Gluten-free WHEAT STARCH (max 20mg gluten/kg), sunflower seeds, flax seeds, whole grain rice flour (5%), sugar, salt, thickeners (E412), citric acid, flavouring

More info

Hållbarhet

1 år från produktion i oöppnad förpackning

Förvaring

Normal rumstemperatur ca 20°C

Instruktioner

Lös upp 25g jäst i 3 dl ljummet vatten. Blanda därefter i 500g mix och arbeta degen väl (minst 5 min) gärna med degkrokar. Låt därefter degen jäsa/vila 60 min. Pensla brödet med ägg eller vatten och strö ev över sesamfrön/vallmo eller anda fröer. Grädda i 200°C i ca 10 min sänk därefter värmen till 180°C och grädda ytterligare ca 50 min. Färdigbakat bröd får vikt på ca 600-650g.

Shelf life

1 year from production in unopened packaging

Storage

Normal room temperature approx. 20°C

Instructions

Dissolve 25g of yeast in 3 dl of lukewarm water. Then mix in 500g mix and work the dough well (at least 5 min), preferably with dough hooks. Then let the dough rise/rest for 60 min. Brush the bread with egg or water and sprinkle with sesame seeds/poppy seeds or duck seeds. Bake at 200°C for approx. 10 min, then lower the heat to 180°C and bake for approx. 50 min.

Ready-baked bread weighs approx. 600-650g.

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
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
2023-10-17	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.