

STAR'BAKE MULTI FINESSE 20 kg ALG
100011524**Product purpose:**

Mixture for bread and rolls.

Star'bake Multi Finesse is a mix of food ingredients, additives and enzymes.

Ingredients:

seeds: flax seeds, sunflower; millet, **oat** flakes, **wheat** flour, **wheat** sourdough, **wheat** pregelatinized flour, **wheat** gluten, roasted **barley** malt, yeast extract, enzymes: amyloglucosidase, maltogenic amylase, alpha amylase, phospholipase, xylanase, glucose oxydase; flour treatment agent: ascorbic acid

Possible production line cross contamination: **sesame, soybeans, eggs, milk and walnuts.**

Physic-chemical and microbiological characteristics:

- Appearance light brown powder with visible flax and sunflower seeds, and oat flakes
- Loss on drying max 13 %
- Nutritional values per 100 g
 - Energy 1927 kJ / 438 kcal
 - Fat 15 g
 - of which saturated fatty acids 1,6 g
 - Carbohydrates 54 g
 - of which sugar 2,1 g
 - Protein 16 g
 - Fibre 10 g
 - Salt 0,15 g
- Microbiological characteristics
 - Aerobic mesophilic bacteria in 1 g < 10⁴
 - Enterobacteriaceae* in 1 g < 10²
 - Yeasts and molds in 1 g < 10²
 - Salmonella* spp. in 25 g absent
 - Sulfite-reducing clostridia in 1 g < 10
 - Listeria monocytogenes* in 1 g < 10²

Level of use:

20 %

For professional use only, not for retail sale. Bakery and pastry products containing this ingredient must be cooked before being consumed.

Packaging:

20 kg in 3-ply PE/paper bag

Shelf life:

12 months

Storage:

keep it in original packaging in a dry and cool place (max 25 °C)

Product is in conformity with HR and EU regulation.