



Form 3.4.01

State: 01.06.2016
Version: 03
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Product specification

Article No.: 1454925

Product designation: Bisquist 100 PLUS

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1. Name of the food: fine baking ingredient

Ingredients <i>[allergens in UPPERCASE LETTERS]:</i>		
sugar		>40-50 %
WHEAT flour		>20-30 %
WHEAT starch		>20-30 %
glucose syrup		≥2-10 %
emulsifiers E472b, E475		<2 %
acids glucono-delta-lactone and diphosphates		<2 %
skimmed MILK powder		<2 %
raising agent sodium carbonates		<2 %
flavouring		<2 %

All details are based on FIR REG (EU) No. 1169/2011. Cross contaminations are disregard

QUID: not applicable



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2. Sensory properties:

Colour:	white
Smell:	typically
Flavour:	sweet, like flour
Consistency:	free flowing powder

3. Chemical / physical parameters:

Parameter	Value	Method
bulk density (kg/l)	ca. 0,75	uncompressed
water content (%)	< 10	IR-drying, 130 °C, 15´
aw-value	ca. 0,49	aw-value-meter
pH-value	ca. 6,5	electrometrically, 20 °C, 10%

4. Microbiology:

Parameter	max. Value	Method
Total germ count (not including lactic acid bacteria)	500.000 /g	ASU L 06.00-18
Yeast	10.000 /g	ASU L 01.00-37
Mould	1.000 /g	ASU L 01.00-37
Coliform germs	100 /g	ASU L 01.00-54
Salmonella	not detectable /25g	ASU L 00.00-20

5. Packaging / minimum shelf life / storage conditions:

Packaging:	25 kg paper sack with a poly bag inside
Best before:	540 days
Storage conditions:	at 20°C, dry, sealed, in original packaging, keep away from freeze, heat and direct insolation



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6. Basic recipe / Application / Dosage recommendation:

bases:

3 piece, 26 cm Ø, 5 cm high

Recipe:	Method / Application:
1000,00 g Bisquist 100 PLUS 600,00 g whole egg 200,00 g water <hr/> 1800,00 g Total	<ul style="list-style-type: none"> ➤ Mix all ingredients with a fine whisk at high speed for 6 to 8 minutes *) ➤ litre weight: 300g-350g/l ➤ weight: approx. 600 g ➤ baking temperature: 200 °C ➤ baking time: approx. 25 - 30 minutes ➤ *) Note: this is only an indication. The whipping volume depends on the type of machine, the whisk and the amount of dough. For specialty masses the baking time is increased by approx. 5 minutes. ➤ Tip: to achieve finer pores, whisk the dough at low speed for 1 minute at the end of the beating time.

rolls:

3 piece, 60 x 40 cm

Recipe:	Method / Application:
1000,00 g Bisquist 100 PLUS 650,00 g whole egg 250,00 g water <hr/> 1900,00 g Total	<ul style="list-style-type: none"> ➤ Mix all ingredients with a fine whisk at high speed for 6 to 8 minutes *) ➤ litre weight: 300g-350g/l ➤ weight: 550 - 600 g ➤ baking temperature: 240 °C ➤ baking time: approx. 4 - 5 minutes ➤ *) Note: this is only an indication. The whipping volume depends on the type of machine, the whisk and the amount of dough. For specialty masses the baking time is increased by approx. 5 minutes. ➤ Tip: to achieve finer pores, whisk the dough at low speed for 1 minute at the end of the beating time.



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7. Nutritional information (of the article):

Average nutritional values per 100 g (calculated)	Value
Energy in kJ / kcal	1596 / 376
Fat in g	2,3
- of which saturated fatty acids in g	2,0
Carbohydrates in g	84,1
- of which sugar in g	42,4
Dietary fibre in g	1,2
Protein (N x 6,25) in g	3,7
Salt (calculated) in g	1,0
Bread exchange units	7,0



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8. Ingredients which can trigger allergies or other incompatibility reactions*:

Based on FIR REG (EU) No. 1169/2011.

Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or hybrid strains thereof) and products made thereof	+
-wheat	+
-rye	-
-barley	S
-oats	-
-spelt	-
-kamut	-
-hybrid strains	-
Crustaceans and products made thereof	-
Eggs and products made thereof	S
Fish and products made thereof	-
Peanuts and products made thereof	-
Soya and products made thereof	-
Milk and products made thereof (including lactose)	+
Nuts and products made thereof	S
-almonds	S
-hazelnuts	S
-walnuts	-
-cashew nuts	-
-pecan nuts	-
-brazil nuts	-
-pistachios	S
-macadamia nuts	-
-queensland nuts	-
Celery and products made thereof	-
Mustard and products made thereof	-
Sesame seeds and products made thereof	-
Sulphur dioxide and sulphite (as SO₂)	-
lupine and products made thereof	-
Molluscs and products made thereof	-

+: part of recipe

S: may contain in trace

-: is not part of the recipe

All raw material data is based on information from our suppliers.



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This product does not contain any ingredients from genetically modified organisms (GMO) with mandatory labelling pursuant to EC Directives No. 1829/2003 and No. 1830/2003.

The product including its packaging complies with REG (EC) 178/2002 and its subsequent versions, the German Food and Feed Code ("LFGB") and its subsequent ordinances as well as the relevant principles of the German Food Code as amended from time to time.

The specific product details constitute a description of the product. Natural substances in particular can result in fluctuations in the composition and accordingly in the properties. Without acknowledging any legal claims, we endeavour to compensate for this effect with suitable measures in order to preserve the specific application features.

Note

To identical version numbers of an article, there could be multiple valid product specification with a different issuing date. Through constant updating for e.g. of certain recipe ingredients that change depending on the crop's harvest and result in minimal fluctuations in the nutritional value of the product.

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This product specification has been created by a centralized recipe management system and is therefore valid also if no signature appears.