

Technical Data Sheet

Easy Puravita Spekkel 50-50

Material: 4103172	EAN-code: 5410687015610 Bag
Commodity Code: 19012000	
Data Sheet Version: 1.6	Valid from (production date): 10.09.2025

Product Description

Concentrated mix in powder form designed for the preparation of specialty bread with soy grains and sunflower seeds

Usage Information

Usage rate / Recipe

Flour: 500g

Easy Spekkel 50-50: 500g

water: 640g*

yeast: 20g

* Indicative values: hydration depending on your flour.

For production of food belonging to category 7.1 Bread and rolls, except products from categories 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek, as defined by European Commission Guidance document describing the food categories in Part E of Annex II to Regulation (EC) No 1333/2008 on Food Additives - Version 5 - June 2017.

Application / Method

Mixing: 3 + 7 min

Temperature of dough: 24°C

Bulk fermentation: 30 min

Dividing & Make up: 350g

Intermediate proof: 20 min

Moulding: Baguette shape

Final Proof: 1h30

Decoration: Score one time

Baking: 20 min - 240°C

Legal Declaration

Legal Name: Bakery mix

Country of Origin: BE *

*corresponds to the definition of country of origin laid down in Regulation (EU) No 1169/2011 on the provision of food information to consumers and refers to the origin of a food as determined in accordance with the Customs Code Regulation (Article 60 of Regulation (EU) No 952/2013). If additional information is required on origin of one of the products ingredients, please consult your Puratos contact.

Puratos Label: WHEAT flour, SOYBEAN grits, sunflower seeds, salt, BARLEY malt flour, dried WHEAT sourdough, emulsifier (mono-and diacetyl tartaric acid esters of mono- and

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diglycerides of fatty acids), antioxidant (ascorbic acid), enzymes

Ingredient List

WHEAT flour, SOYBEAN grits, sunflower seeds, salt, BARLEY malt flour, dried WHEAT sourdough, emulsifier (mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids (E472e)), antioxidant (ascorbic acid (E300)), enzymes

Physical and Chemical Parameters

The product is analysed according to a predefined inspection plan.

Appearance

Description	Appearance
Colour	Off-White with Grains
Physical Aspect	Powder with grains

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Nutritional Information (Average per 100 g/product)

Energy in kJ	1.604,1	kJ
Energy in Kcal	380,9	kcal
Total fat	9,5	g
Total saturated fatty acids (SAFA)	1,4	g
Total mono-unsaturated fatty acids (MUFA)	2,5	g
Total poly-unsaturated fatty acids (PUFA)	5,4	g
Trans fatty acids	< 1	%
Total carbohydrates	54,4	g
Total starch	51,6	g
Total sugars	2,9	g
Total polyols	0,0	g
Total proteins	16,3	g
Total fibres	6,3	g
Organic acids	0,1	g
Alcohol (ethanol)	0,0	g
Moisture	8,1	g
Ashes	5,3	g
Sodium (Na)	1,383	g
Salt (Na x 2,5)	3,458	g

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Allergen Information

According to EU Regulation 1169/2011 and its amendments of the European Parliament and of the Council of 25 October 2011.

Allergen	As Ingredient	Possible Cross Contamination
Cereals containing Gluten and products thereof	+	+
Crustaceans and products thereof	-	-
Eggs and products thereof	-	+
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	+	+
Milk and products thereof (including lactose)	-	+
Nuts and products thereof	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	+
Sulphur dioxide and sulphites (> 10 ppm)	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

- : Absence + : Presence

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Food Contaminants

Raw materials are guaranteed food grade in conformity with the applicable legislation on:

- Mycotoxins (Regulation (EU) 2023/915 as amended)
- Heavy metals (Regulation (EU) 2023/915 as amended)
- Inherent Plant toxins (Regulation (EU) 2023/915 as amended)
- Pesticide residues (EC regulation 396/2005 as amended)

On its manufactured products, Puratos N.V. monitors contaminants by using a sampling plan based upon risk analysis

Indicative Microbiological Values

Description	Specification
Total Viable Count	< 200000 CFU/g
Yeast & Moulds	< 10000 CFU/g
Salmonella	Not detected (/25g)
E. coli	< 10 CFU/g
Total Coliforms	< 1000 CFU/g

GMO Labeling Information

The product does not contain ingredients and additives of GM origin and does not require additional labeling (EC regulation 1830/2003 as amended).

Irradiation Information

The product has not been treated with ionising radiation and does not contain irradiated ingredients, no specific labeling is required as set up in EC directive 1999/2 and its amendments.

Quality Information

GFSI Certified

Storage Conditions

Advised Storage Conditions:	Store in a dry place (R.H.: max 65%) below 25 °C
Storage Conditions after opening:	Properly close the packaging after each use.
Shelf Life Period:	12 Months

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Packaging Information

Packaging	Pallet Description	Pallet	Qty	Unit
Bag 10 kg	Wooden pallet EU	EU (80 x 120)	630	kg

Dietary Information

Vegans	Suitable
Ovo-lacto vegetarians	Suitable
Lacto vegetarian	Suitable
Coeliacs	Non Suitable
Kosher	Not certified
Halal	Not certified
Free from alcohol	Yes
Free from pork	Yes
Organic	No

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