



BAKELS

TECHNICAL SERVICE

166050/55 Rollex Gold NH

February 2010

TYPE

A high viscosity emulsified pastry fat specially formulated to build up a finely laminated structure & provide good oven lift. Produces attractive, light and flaky pastries.

USAGE

Full recipe available upon request

NUTRITIONAL INFORMATION / 100g

Energy	2776 kJ
	675 kcal
Protein	Nil
Carbohydrate	Nil
(of which sugars)	Nil
Fat	75.0 g
(of which saturates)	45.0 g
Fibre	Nil
Sodium	1.0 g

COMPOSITION

%

Country of Origin

MICROBIOLOGICAL STANDARDS

Total Viable Count	Max. 5,000 /g
Total	Max. 10 /g
Enterobacteriaceae	
E. Coli	Absent in 1g
Yeast	Max. 100 /g
Moulds	Max. 10 /g

Vegetable Oil :

Rapeseed and Palm

75-80

**Asia, Africa,
South America,
Oceania, Malaysia**

FOOD INTOLERANCE DATA

Water

20-25

Belgium

Salt

1-5

Belgium

Emulsifier: E471

<1

Netherlands

Acidity Regulator:

Trace

Netherlands,

Citric Acid

Trace

Germany

	Present in formulation	Present on Line	Present on Site
Peanuts	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk (Including Lactose)	No	Yes	Yes
Eggs	No	No	No
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No	Yes	Yes
Cereals containing Gluten	No	No	No
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Sulphur dioxide and sulphites >10mg/kg	No	No	Yes
GM Labelling required	No		
Suitable for Vegetarians	Yes		
Issue No: 9	Issued By: AW	Date: 18/02/10	Checked By: AG

INGREDIENTS IN BOLD ARE DECLARABLE

PACKAGING

10.0 kg net in carton with polythene liner or 900 kg pallet box

SHELF LIFE & STORAGE

180 days, Cool and Dry Conditions

Issue No: 9	Issued By: AW	Date: 18/02/10	Checked By: AG
-------------	---------------	----------------	----------------

While Bakels endeavour to ensure that all information and recommendations for the application of Bakels products are accurate and based on reliable tests and research we do not guarantee performance as we have no direct control over distribution storage or use by purchasers. We warrant that we have exercised due diligence to ensure our products comply with all relevant UK regulation with regard to permitted and ingredients in force at the time of production. These regulations are subject to change and customers should satisfy themselves that at the time of use the products continue to comply with current regulations. Customers should satisfy themselves that the ingredients are permitted in the application in which the customer intends to use them. Non UK customers or UK customers exporting the products or products produced from then should ensure that the ingredients and their intended use comply with local regulations. All recommendations and sales are made on the basis that Bakels or their agents will not be held liable for damages resulting from the use of these products. No representative of Bakels has any authority to waive or change the above provision. Nothing contained here shall imply a recommendation to infringe on patents now or hereafter in existence.

BRITISH BAKELS LTD
Granville Way, Bicester, Oxon OX26 4JT
Telephone 01869 247098 Fax 01869 242979
Telephone (Sales) 01869 322440 Fax (Sales) 01869 369660
bakels@bakels.com

A member of the International BAKELS Group