



TECHNICAL SERVICE

194220-CLEAN BUN/ROLL IMP 1 % - 25 KG

July 2008

TYPE			NUTRITIONAL INFORMATION / 100g	
A clean label bun/roll improver			Energy	1471 kJ 350 kCal
USAGE			Protein	13.9 g
Use at 1% on flour weight			Carbohydrate	62.2 g
			(of which sugars)	3.3 g
			Fat	5.1 g
			(of which saturates)	0.8 g
			Fibre	5.6 g
			Sodium	4.3 mg
COMPOSITION	%	Country of Origin	MICROBIOLOGICAL STANDARDS	
Wheat Flour (2)	75-80	Canada / EU15	Total Viable Count	Max. 10,000 /g
Soya Flour (1)	15-20	Canada	Total Enterobacteriaceae	Max. 1,000 /g
Flour Treatment :	2.501	China	E.coli	Absent in 1 g
Ascorbic Acid			Yeast	Max. 1,000 /g
Enzyme (2)	<1	Denmark	Moulds	Max. 1,000 /g
Calcium Sulphate (E516)	Trace	UK		

FOOD INTOLERANCE DATA

Below table indicates the presence (as added component) of the following allergens and products thereof:			
Peanuts	No		
Tree Nuts	No		
Sesame Seeds	No		
Milk (Including Lactose)	No		
Eggs	No		
Fish	No		
Crustaceans & Shellfish	No		
Soya	Yes (1)		
Cereals containing Gluten	Yes (2)		
Celery	No		
Mustard	No		
Lupin	No		
Sulphur dioxide and sulphites >10mg/kg	No		
GM Labelling required	No		
Suitable for Vegetarians	Yes		
Issue No: 4	Issued By: AW	Date: 09/07/08	Checked By: DJ

**NUMBER INDICATES ALLERGEN SOURCE
INGREDIENTS IN BOLD ARE DECLARABLE**

PACKAGING

25Kg in food grade polythene sacks

SHELF LIFE & STORAGE

180 days, Cool and Dry Conditions

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