



# BAKELS

## TECHNICAL SERVICE

195650-86.1 % ORG. PASTE IMP - 12.5Kg

March 2010

### TYPE

### NUTRITIONAL INFORMATION / 100g

An all purpose organic paste improver suitable for use in all types of mixers and processes on the no time dough method

Energy	3,312 kJ
	789 kcal
Protein	1.8 g
Carbohydrate	12.3 g
(of which sugars)	0.2 g
Fat	81.3 g
(of which saturates)	37.3 g
Fibre	0.5 g
Sodium	Trace

### USAGE

1% on flour weight for bread  
2% on flour weight for rolls

### COMPOSITION

%

### Country of Origin

### MICROBIOLOGICAL STANDARDS

<b>Organic vegetable oil:</b> Palm, Sunflower	<b>80-85</b>	<b>Columbia, Italy</b>	Total Viable Count	Max 10,000/g
<b>Organic Wheat Flour</b>	<b>15-20</b>	<b>UK, France, Canada, Germany, Finland, Sweden, Australasia, Argentina, Ukraine</b>	Total	Max 1000/g
<b>Flour Treatment Agent:</b> <b>E300</b>	<b>1-5</b>	<b>China</b>	Enterobacteriaceae	
<b>Emulsifier: Organic Soya Lecithin</b>	<b>&lt;1</b>	<b>India</b>	E. Coli	Absent in 1g
<b>Enzyme</b>	<b>&lt;1</b>	<b>France</b>	Yeast	Max 1000/g
			Moulds	Max 1000/g

### FOOD INTOLERANCE DATA

	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	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	Emulsifier: Organic Soya Lecithin	Yes	Yes
Cereals containing Gluten	Yes: Organic Wheat Flour, Enzyme	Yes	Yes
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Sulphur dioxide and sulphites >10mg/kg	No	No	Yes
<b>GM Labelling required</b>	<b>No</b>		
<b>Suitable for Vegetarians</b>	<b>Yes</b>		

### INGREDIENTS IN BOLD ARE DECLARABLE

### PACKAGING

12.5Kg net in cardboard carton with food grade polythene liner.

### SHELF LIFE & STORAGE

180 days, Cool and Dry Conditions

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