



BAKELS

TECHNICAL SERVICE

197460-LECITEM 2000 - 15 KG

July 2009

TYPE

NUTRITIONAL INFORMATION / 100g

Premium quality all purpose powdered bread improver

Energy 1,572 kJ
374 kcal

USAGE

Protein 7.4 g
Carbohydrate 34.0 g
(of which sugars) 1.8 g
Fat 22.5 g
(of which saturates) 8.3 g
Fibre 3.0 g
Sodium Trace

Bread 1% on flour weight

Rolls 2% on flour weight

COMPOSITION

%

Country of Origin

MICROBIOLOGICAL STANDARDS

Wheat Flour	40-45	UK
Calcium Sulphate	20-25	UK
Emulsifiers: E472e, E481	15-20	Denmark, South Africa
Soya Flour	10-15	Canada
Flour Treatment: E300	<1	China
Calcium Silicate	<1	Denmark
Vegetable Oil: Rapeseed	<1	UK, France
Anticaking Agent: Calcium Carbonate	<1	UK, South Africa
Enzyme	<1	Denmark
Sodium Carbonate	Trace	South Africa
Lactic Acid	Trace	South Africa
Stearic Acid	Trace	South Africa

Total Viable Count Max 10,000/g
Total Max 1000/g
Enterobacteriaceae
E. Coli Absent in 1g
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	Yes
Crustaceans & Shellfish	No	No	No
Soya	Yes: Soya Flour	Yes	Yes
Cereals containing Gluten	Yes: 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
GM Labelling required	No		
Suitable for Vegetarians	Yes		

INGREDIENTS IN BOLD ARE DECLARABLE

PACKAGING

15Kg net in food grade polythene sacks

SHELF LIFE & STORAGE

180 days, Cool and Dry Conditions

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