BAKELS

TECHNICAL SERVICE

211100-OVALETT NNC - 10Kg **November 2009**

TYPE

An emulsifier / stabiliser in paste form for sponge and cake batter applications

USAGE

Refer to recipe

NUTRITIONAL INFORMATION / 100g

Energy	1185 kJ 282 kcal
Protein	Nil
Carbohydrate	26.0 g
(of which sugars)	26.0 g
Fat	19.8 g
(of which saturates)	19.4 g
Fibre	Nil
Sodium	1.4 mg

COMPOSITION

	%	Country of Origin
Water	**50-55**	**UK**
Sugar	**20-25**	**UK**
Emulsifiers: E475, E471	**15-20**	**Denmark, Denmark**
Ethanol 95%	1-5	UK
Stearic Acid	1-5	Germany
Potassium Hydroxide E525	<1	Netherlands

INGREDIENTS IN BOLD ARE DECLARABLE

MICROBIOLOGICAL STANDARDS

Total Viable Count	Max 100/g
Total Enterobacteriaceae	Max 10/g
E. Coli	Absent in 1g
Yeast	Max 10/g
Moulds	Max 10/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	No	Yes	Yes
Cereals containing Gluten	No	No	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**		

PACKAGING

10 kg rectangular food grade plastic pail with lid.

SHELF LIFE & STORAGE

180 days, Cool and Dry Conditions

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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

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