



# BAKELS

## TECHNICAL SERVICE

215320-PETTINA WHIP -10Kg

March 2009

### TYPE

Pettina Whip is a sponge batter stabiliser in paste form specifically for use on Mondo, Oakes and similar high shear batter developers

The soft consistency of Pettina Whip enables it to disperse rapidly in the batter where it provides greatly increased volume and imparts soft tender eating qualities to the baked goods.

### NUTRITIONAL INFORMATION / 100g

Energy	935 kJ
	223 kcal
Protein	Nil
Carbohydrate	Nil
(of which sugars)	Nil
Fat	24.7 g
(of which saturates)	24.2 g
Fibre	Nil
Sodium	130 mg

### USAGE

1 to 2% on batter weight

### COMPOSITION

%

### Country of Origin

### MICROBIOLOGICAL STANDARDS

<b>Water</b>	<b>45-50</b>	<b>UK</b>
Propylene Glycol	25-30	Germany
<b>Emulsifier:</b>	<b>20-25</b>	<b>Denmark</b>
<b>E471,E475</b>		
Stearic Acid	1-5	Germany
Potassium Hydroxide	<1	Netherlands

Total Viable Count	Max 100/g
Total	Max 10/g
Enterobacteriaceae	
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

### INGREDIENTS IN BOLD ARE DECLARABLE

### PACKAGING

**10Kg net in rigid rectangular non-returnable plastic pail.**

### SHELF LIFE & STORAGE

180 days, Cool and Dry Conditions

### GM Labelling required

No

### Suitable for Vegetarians

Yes

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