



BAKELS

TECHNICAL SERVICE

218250-BACOM - 12.5Kg

November 2009

TYPE

Bacom is a hydrate of distilled monoglycerides. This crystal form increases the efficiency of the emulsifier. Bacom also has a beneficial effect on crumb colour and texture.

USAGE

1-2% calculated on Flour Weight, with the percentage of fat being reduced accordingly.

NUTRITIONAL INFORMATION / 100g

Energy	970 kJ
	231 kcal
Protein	Nil
Carbohydrate	Nil
(of which sugars)	Nil
Fat	25.7 g
(of which saturates)	24.3 g
Fibre	Nil
Sodium	Nil

COMPOSITION

%

Country of Origin

Water

70-75

UK

Emulsifiers: **E471, E472e**

25-30

Malaysia, EU, Indonesia, Argentina, Ukraine

Acetic Acid

1-5

UK

Potassium Hydroxide

Trace

Netherlands

MICROBIOLOGICAL STANDARDS

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	Yes	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

12.5Kg net in a carton

SHELF LIFE & STORAGE

270 days, Cool and Dry Conditions

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	GM Labelling required	No
	Suitable for Vegetarians	Yes

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