



# BAKELS

## TECHNICAL SERVICE

255040 PASTRY RELAXER - 12.5Kg

September 2009

### TYPE

A paste relaxer in powder form for use in puff and short pastry.

### USAGE

1% of the dry weight for pie paste and 0.5% dry weight for puff paste. Dry weight being defined as both flour and scrap paste.

### COMPOSITION

%

Country of Origin

Wheat Flour

95-100

UK

Preservative: Sodium Metabisulfite

<1

Italy

Flour Treatment: L-cysteine hydrochloride

<1

Germany

### INGREDIENTS IN BOLD ARE DECLARABLE

### PACKAGING

12.5Kg net in food grade polythene sacks

### SHELF LIFE & STORAGE

360 days, Cool and Dry Conditions

Issue No: 7

Issued By: AW

### NUTRITIONAL INFORMATION / 100g

Energy	1,487 kJ
	354 kcal
Protein	8.5 g
Carbohydrate	75.1 g
(of which sugars)	1.4 g
Fat	1.4 g
(of which saturates)	0.2 g
Fibre	3.7 g
Sodium	Trace

### MICROBIOLOGICAL STANDARDS

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)	Yes: Wheat Flour	Yes	Yes
Eggs	No	Yes	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
<b>GM Labelling required</b>	<b>No</b>		
<b>Suitable for Vegetarians</b>	<b>Yes</b>		
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