



BAKELS

TECHNICAL SERVICE

255250 Pan Flow

July 2008

TYPE

Concentrated dough relaxer consisting of de-activated yeast.

Nutrition

Energy	1250 kJ
	295 kCal
Protein	50 g
Carbohydrate (of which sugars)	35 g
Fat (of which saturates)	4.5 g
	0.5 g
Fibre	10 g
Sodium	Nil

USAGE

0.1% to 0.5% on total flour weight.

COMPOSITION

Country of Origin	%
Holland	100

MICROBIOLOGICAL STANDARDS

Total Viable Count	Max.10,000 UFC/g
E.coli	Max 10 UFC/g
Salmonella	Absent in /25 g
Yeast and Moulds	Max.100 UFG/g

FOOD INTOLERANCE DATA

Below table indicates the presence (as added component) of the following allergens and products thereof:

Peanuts	No
Tree Nuts	No
Sesame Seeds	No
Milk (Including Lactose)	No
Eggs	No
Fish	No
Crustaceans & Shellfish	No
Soya	No
Cereals containing Gluten	No
Celery	No
Mustard	No
Sulphur dioxide and sulphites >10mg/kg	No
GM Labelling required	No
Suitable for Vegetarians	Yes

INGREDIENTS IN BOLD ARE DECLARABLE

PACKAGING

20 Kg food grade polythene bag

SHELF LIFE & STORAGE

12 months, Cool and Dry Conditions

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