



TECHNICAL SERVICE

398111-C/LABEL OAT BREAD CONC-12.5KG

December 2007

| TYPE | | | NUTRITIONAL INFORMATION / 100g | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|---------------|--------------------------|--|---------------------|---|--|---------|----|-----------|----|--------------|----|--------------------------|----|------|----|------|----|-------------------------|----|------|----|---------------------------|---------|--------|----|---------|----|--|----|
| A clean label powdered bread concentrate | | | Energy | 1089 kJ 259 kCal | | | | | | | | | | | | | | | | | | | | | | | | | | |
| USAGE | | | Protein | 12.8 g | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Refer to recipe | | | Carbohydrate | 39.9 g | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | (of which sugars) | 9.0 g | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | Fat | 5.4 g | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | (of which saturates) | 0.4 g | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | Fibre | 1.8 g | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | Sodium | 1475.8 mg | | | | | | | | | | | | | | | | | | | | | | | | | | |
| COMPOSITION | % | Country of Origin | MICROBIOLOGICAL STANDARDS | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Wheat Flour (1) | 35-40 | UK | Total Viable Count | Max. 10,000 /g | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Oat fibre | 25-30 | Sweden | Total Enterobacteriaceae | Max. 1,000 /g | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Wheat Protein (1) | 10-15 | UK/Belgium/France | E.coli | Absent in 1 g | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Dextrose | 5-10 | UK/Belgium/France | Yeast | Max. 1,000 /g | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Jumbo Oats | 5-10 | UK | Moulds | Max. 1,000 /g | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Vegetable Oil - Rapeseed | 1-5 | UK | FOOD INTOLERANCE DATA | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Salt | 1-5 | UK | <table border="1"> <thead> <tr> <th colspan="2">Below table indicates the presence (as added component) of the following allergens and products thereof:</th> </tr> </thead> <tbody> <tr> <td>Peanuts</td> <td>No</td> </tr> <tr> <td>Tree Nuts</td> <td>No</td> </tr> <tr> <td>Sesame Seeds</td> <td>No</td> </tr> <tr> <td>Milk (Including Lactose)</td> <td>No</td> </tr> <tr> <td>Eggs</td> <td>No</td> </tr> <tr> <td>Fish</td> <td>No</td> </tr> <tr> <td>Crustaceans & Shellfish</td> <td>No</td> </tr> <tr> <td>Soya</td> <td>No</td> </tr> <tr> <td>Cereals containing Gluten</td> <td>Yes (1)</td> </tr> <tr> <td>Celery</td> <td>No</td> </tr> <tr> <td>Mustard</td> <td>No</td> </tr> <tr> <td>Sulphur dioxide and sulphites >10mg/kg</td> <td>No</td> </tr> </tbody> </table> | | 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 | Yes (1) | Celery | No | Mustard | No | Sulphur dioxide and sulphites >10mg/kg | No |
| 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 | Yes (1) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Celery | No | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Mustard | No | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Sulphur dioxide and sulphites >10mg/kg | No | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Dark Brown Sugar | 1-5 | UK/USA | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Malt Flour | 1-5 | UK | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Flour Treatment : E300 | <1 | China | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Enzyme (1) | Trace | Denmark | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Calcium Sulphate (E516) | Trace | UK | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| NUMBER INDICATES ALLERGEN SOURCE | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| INGREDIENTS IN BOLD ARE DECLARABLE | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PACKAGING | | | GM Labelling required | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 12.5Kg food grade polysack | | | Suitable for Vegetarians | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SHELF LIFE & STORAGE | | | Date: 18/12/07 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 9 months, Cool and Dry Conditions | | | Checked By: OC | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Issue No: 2 | Issued By: AW | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

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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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