



BAKELS

TECHNICAL SERVICE

171400 VOLTEM NH SG - 12.5 KG

TYPE

A non-hydrogenated emulsifier/softener for yeast raised doughs. Benefits include protein conditioning, increased volume, improved crumb texture/colour and improved shelf life.

USAGE

Recipe on request

COMPOSITION	%	Country of Origin
Sugar	25-30	The UK, South Africa, Brazil, Netherlands, Argentina, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland
Rapeseed Oil	20-25	The UK, France, Denmark, Germany, Ireland, Italy, Austria, Belgium, Cyprus, Czech Republic, Estonia, Finland, Greece, Luxembourg, Poland, Slovenia, Hungary, Latvia, Malta, Portugal, Spain, Lithuania, Netherlands, Slovakia, Sweden, Australia, Romania, Bulgaria, Croatia
Palm Stearin SG	15-20	Ivory Coast, Cameroon, Brazil, Malaysia, Indonesia, Colombia, Papua New Guinea, Thailand, Guatemala
Emulsifier: E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids	10-15	The UK, France, Denmark, Germany, Austria, Belgium, Czech Republic, Poland, Hungary, Netherlands, Slovakia, Ukraine, Russian Federation, Australia
Dextrose	10-15	France, Italy, Belgium, Hungary, Spain, China, Turkey, Romania, Bulgaria, Croatia
Water	5-10	The UK

Ingredient Declaration: Sugar, Rapeseed Oil, Palm Stearin, Emulsifier (E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids), Dextrose, Water.

PACKAGING

12.5kg net in carton with food grade polythene liner

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	2574 kJ / 620 kcal
Fat	50.34 g
(of which saturates)	25.92 g
Available Carbohydrate	41.87 g
(of which sugars)	41.83 g
Protein	0.00 g
Fibre	0.03 g
Salt	0.00 g

MICROBIOLOGICAL TARGETS

Total Viable Count	<1,000 cfu/g
Total Enterobacteriaceae	<10 cfu/g
Yeast & Moulds	<10 cfu/g
<i>E. coli</i>	<10 cfu/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	Yes	Yes
Fish	No	No	No
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	No
GM labelling required	No		
Suitable for Vegans & Vegetarians	Yes		

Regulation (EC) No. 1272/2008 CLP: Not Classified

Version: 12	Issued By: JH	Date: 28-Dec-22	Checked By: sw
Reason for new version: Spec review, Egg allergen now on line			

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(British Bakels are RSPO certified – Certification number: BMT-RSPO-000024)

A member of the International BAKELS Group