



# BAKELS

## TECHNICAL SERVICE

### 194230A QUANTUM CLEAN LABEL IMP 0.5% (MTO)

#### TYPE

A powdered bread improver

#### USAGE

0.5% on flour weight

COMPOSITION	%	Country of Origin
Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine)	50-55	The UK, (The UK, United States, Sweden, China, India)
Soya Flour	40-45	Austria, Hungary, Slovakia
Flour Treatment Agent: E300 Ascorbic Acid	<1	China
Enzyme (Wheat)	<1	France, Denmark, Germany, Finland, Netherlands, Sweden, Liechtenstein
Carrier: E516 Calcium Sulphate	<1	The UK

**Ingredient Declaration:** Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Soya Flour, Flour Treatment Agent (E300 Ascorbic Acid).

#### NUTRITIONAL INFORMATION/100g

Energy	1695 kJ / 403 kcal
Fat	10.52 g
(of which saturates)	1.73 g
Available Carbohydrate	51.25 g
(of which sugars)	3.78 g
Protein	21.21 g
Fibre	9.28 g
Salt	0.04 g

#### MICROBIOLOGICAL TARGETS

<i>C. perfringens</i>	<10 cfu/g
<i>B. cereus</i>	<100 cfu/g
<i>E. coli</i>	<10 cfu/g
Salmonella	Absent in 25g
Staphylococcus	<20 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	No	Yes
Eggs	No	No	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	Yes: Soya Flour	Yes	Yes
Cereals containing Gluten	Yes: Wheat Flour, Enzymes wheat as carrier	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		

#### PACKAGING

15kg net in food grade polythene bag

#### SHELF LIFE AND STORAGE

270 days, cool and dry conditions

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

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Reason for new version: Spec review. Product code now includes "A"			

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