

197350A LECITEM 1000 - 15Kg

TYPE

A powdered bread improver containing soya

USAGE

1% for White Bread

2% for Rolls

COMPOSITION	%	Country of Origin	
Carrier: E516	35-40	The UK, Spain	
Calcium Sulphate,			
Soya Flour	30-35	Austria, Hungary, Slovakia	
Wheat Flour	20-25	The UK, (The UK, United	
(Statutory		States, Sweden, China,	
Additives: Calcium		India)	
Carbonate, Niacin,			
Iron, Thiamine)			
Emulsifier: E472e	10-15	EU (Austria, Belgium,	
Mono- and		Bulgaria, Croatia, Republic	
diacetyltartaric acid		of Cyprus, Czech Republic,	
esters of mono- and		Denmark, Estonia, Finland,	
diglycerides of fatty		France, Germany, Greece,	
acids		Hungary, Ireland, Italy,	
		Latvia, Lithuania, Luxembourg, Malta,	
		Netherlands, Poland,	
		Portugal, Romania,	
		Slovakia, Slovenia, Spain,	
		Sweden and the UK)	
Flour Treatment	<1	China	
Agent: E300			
Ascorbic Acid			
Enzyme (Wheat)	trace	France, Denmark, Germany,	
		Finland, Netherlands,	
		Sweden, Liechtenstein	

Ingredient Declaration: Soya Flour, **Wheat** Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Emulsifier (E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids), Flour Treatment Agent (E300 Ascorbic Acid).

Energy 1344 kJ / 323 kcal

Fat 19.52 g
(of which saturates) 13.59 g
Available Carbohydrate 21.10 g
(of which sugars) 2.47 g
Protein 12.82 g
Fibre 5.61 g
Salt 0.00 g

MICROBIOLOGICAL TARGETS

C. perfringens <10 cfu/g
B. cereus <100 cfu/g
E. coli <10 cfu/g
Salmonella Absent in 25g
Staphylococcus <20 cfu/g

FOOD INTOLERANCE DATA

	Present in	Present on	Present	
	Formulation	Line	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	Yes: Wheat	Yes	Yes	
containing	Flour, Enzymes			
Gluten	wheat as carrier			
Celery	No	No	No	
Mustard	No	No	No	
Lupin	No	No	No	
Sulphur dioxide and sulphites >10mg/kg	No	No	No	
GM labelling		No		
required				
Suitable for		Yes		
Vegans &				
Vegetarians				

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

PACKAGING

15kg net in food grade polythene bag.

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

Version: 16	Issued By:	Date:	Checked By:			
	JH	24/01/2020	SW			
Reason for new version: Spec review, code now has "A"						

NUTRITIONAL INFORMATION/100g

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