

197590R LECITEM PREMIUM PASTE NH SG-9 KG

TYPE

A bread improver in paste form

USAGE

0.5 to 1% on flour weight for bread 1 to 1.5% on flour weight for rolls

COMPOSITION	%	Country of Origin
Palm Stearin SG	55-60	Ivory Coast, Cameroon, Brazil,
		Malaysia, Indonesia, Colombia,
		Papua New Guinea, Thailand,
		Guatemala
Emulsifier: E472e	30-35	The UK, France, Denmark,
SG Mono- and		Cameroon, Brazil, Italy,
Diacetyl Tartaric		Austria, Belgium, Hungary,
•		Spain, Malaysia, China,
Acid Esters of		Indonesia, Argentina, Ukraine,
Mono- and		Colombia, Papua New Guinea,
Diglycerides of		Thailand, Norway, Russian
Fatty Acids		Federation, Ghana, Romania,
Tuest Treatme		Costa Rica, Ecuador, Equatorial
		Guinea, Honduras, Oman,
D 100	10.15	Trinidad And Tobago
Rapeseed Oil	10-15	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
Flour Treatment	1-5	China
	1-5	
Agent: E300		
Ascorbic Acid		
Enzyme (Wheat)	<1	France, Denmark, Germany,
		Finland, Netherlands, Sweden,
		Liechtenstein

Ingredient Declaration: Palm Stearin, Emulsifier (E472e Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids), Rapeseed Oil, Flour Treatment Agent (E300 Ascorbic Acid), Enzyme (Wheat)).

PACKAGING

9kg net in food grade plastic pail with plastic liner.

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	3637 kJ / 885 kcal
Fat	98.23 g
(of which saturates)	50.74 g
Available Carbohydrate	0.04 g
(of which sugars)	$0.00 \mathrm{g}$
Protein	0.11 g
Fibre	0.00 g
Salt	0.01 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 Formulation	Present on	Present
		Line	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	Yes	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		No	
required			
Suitable for		Yes	
Vegans &			
Vegetarians			

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

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Reason for new v	ersion: Spec review,	egg allergen nov	w on line

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