



BAKELS

TECHNICAL SERVICE

218030 BACOM MELLOW SG

TYPE

A synergistic pumpable blend of emulsifiers including SSL, Distilled Mono Glycerides to improve texture and crumb softness to extend shelf life

USAGE

Typical usage rate is 1% on flour weight.

| COMPOSITION | % | Country of Origin |
|---|--------------|--|
| Water | 65-70 | The UK |
| Emulsifiers: E481 SG Sodium stearoyl-2-lactylate', E471 SG Mono-and Diglycerides of Fatty Acids, E472e SG Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids | 15-20 | The UK, France, Denmark, Cameroon, Brazil, Italy, Austria, Belgium, Hungary, Spain, Malaysia, China, Indonesia, Argentina, Ukraine, Colombia, Papua New Guinea, Thailand, Norway, Russian Federation, Ghana, Romania, Costa Rica, Ecuador, Equatorial Guinea, Honduras, Oman, 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 |
| Preservative: E282 Calcium propionate | <1 | United States, Netherlands |

Ingredient Declaration: Water, Emulsifiers (E481 Sodium stearoyl-2-lactylate', E471 Mono-and Diglycerides of Fatty Acids, E472e Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids), Rapeseed Oil, Preservative (E282 Calcium propionate).

PACKAGING

9kg net in a food grade plastic pail with lid

SHELF LIFE AND STORAGE

180 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

| | |
|------------------------|--------------------------|
| Energy | 1202.83 kJ / 292.58 kcal |
| Fat | 32.51 g |
| (of which saturates) | 17.76 g |
| Available Carbohydrate | 0.00 g |
| (of which sugars) | 0.00 g |
| Protein | 0.00 g |
| Fibre | 0.00 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: 9 | Issued By: JH | Date: 29-Dec-22 | Checked By:sw |
| Reason for new version: Spec review, additional on line allergens | | | |

While Bakels endeavour to ensure that all information and recommendations for the application of Bakels products are accurate and based on reliable tests and research we do not guarantee performance as we have no direct control over distribution storage or use by purchasers. We warrant that we have exercised due diligence to ensure our products comply with all relevant UK regulation with regard to permitted and ingredients in force at the time of production. These regulations are subject to change and customers should satisfy themselves that at the time of use the products continue to comply with current regulations. Customers should satisfy themselves that the ingredients are permitted in the application in which the customer intends to use them. Non UK customers or UK customers exporting the products or products produced from then should ensure that the ingredients and their intended use comply with local regulations. All recommendations and sales are made on the basis that Bakels or their agents will not be held liable for damages resulting from the use of these products. No representative of Bakels has any authority to waive or change the above provision. Nothing contained here shall imply a recommendation to infringe on patents now or hereafter in existence.

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

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

A member of the International BAKELS Group