



BAKELS

TECHNICAL SERVICE

218140M BACOM CAKE PLUS SG

TYPE

A liquid emulsion which maintains softness and freshness in cakes. Improves stability in the baked product.

USAGE

2-4% on total weight

COMPOSITION	%	Country of Origin
Water	70-75	The UK
Emulsifiers: E471 SG Mono-and Diglycerides of Fatty Acids, E481 SG Sodium stearoyl-2-lactylate', E472e SG Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids	10-15	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: E202 Potassium Sorbate	<1	China

Ingredient Declaration: Water, Emulsifiers (E471 Mono-and Diglycerides of Fatty Acids, E481 Sodium stearoyl-2-lactylate', E472e Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids), Rapeseed Oil, Preservative (E202 Potassium Sorbate).

PACKAGING

900kg net in Plastic Lined TPS Pallecon

SHELF LIFE AND STORAGE

120 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1083 kJ / 263 kcal
Fat	29.27 g
(of which saturates)	13.94 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: 8	Issued By: JH	Date: 17-Apr-23	Checked By: sw
Reason for new version: Move to TPS Tanks			

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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)

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