

218160M BACOM CAKE 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	
Rapeseed Oil	15-20	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,	
Emulsifiers: E471 SG Mono-and Diglycerides of Fatty Acids, E481 SG Sodium stearoyl-2-lactylate'	10-15	Romania, Bulgaria, Croatia Malaysia, Indonesia	
Acidity Regulator: E260 Acetic Acid	<1	The UK	
Preservative: E282 Calcium propionate	<1	United States, Netherlands	

Ingredient Declaration: Water, Rapeseed Oil, Emulsifiers (E471 Mono-and Diglycerides of Fatty Acids, E481 Sodium stearoyl-2-lactylate'), Acidity Regulator (E260 Acetic Acid), Preservative (E282 Calcium propionate).

PACKAGING

9 kg net in food grade plastic pail

SHELF LIFE AND STORAGE

120 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1078 kJ / 262 kcal
Fat	29.15 g
(of which saturates)	13.65 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 Enterobacteriaceae <10 cfu/g	
Yeast & Moulds <10 cfu/g	
E. coli <10 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	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		No	
required			
Suitable for		Yes	
Vegans &			
Vegetarians			

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

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Reason for new version: top cover removed; shelf life changed to day- month-year					

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