



# BAKELS

TECHNICAL SERVICE

**255055 RELAX 920 - 12.5Kg**

## TYPE

A dough relaxant

## USAGE

0.5% to 1% on Flour Weight

COMPOSITION	%	Country of Origin
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	75-80	The UK, France, United States, Canada, Germany, Poland, (The UK, France, United States, China, India)
Carrier: E516 Calcium Sulphate	20-25	The UK
Flour Treatment Agent: E920 L-Cysteine hydrochloride anhydrous	<1	India

**Ingredient Declaration:** Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Flour Treatment Agent (E920 L-Cysteine hydrochloride anhydrous).

## PACKAGING

12.5kg in food grade plastic sachet laminate

## SHELF LIFE AND STORAGE

365 days, cool and dry conditions

## NUTRITIONAL INFORMATION/100g

Energy	1285 kJ / 303 kcal
Fat	1.11 g
(of which saturates)	0.32 g
Available Carbohydrate	64.40 g
(of which sugars)	0.48 g
Protein	7.24 g
Fibre	3.18 g
Salt	0.00 g

## MICROBIOLOGICAL TARGETS

Yeast & Moulds	<1,000 cfu/g
<i>C. perfringens</i>	<10 cfu/g
<i>B. cereus</i>	<100 cfu/g
<i>E. coli</i>	<10 cfu/g
Salmonella	Absent in 25g
Staphylococcus	<20 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, possible contamination from wheat flour supply chain.	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 required	No		
Suitable for Vegans & Vegetarians	Yes		

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

Version: 2	Issued By: SW	Date: 06/06/2023	Checked By: JH
Reason for new version: name change only			

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