



BAKELS

TECHNICAL SERVICE

329100 RSPO PETTINA CHOUX PASTE NH MB - 15 KG

TYPE

A powdered choux paste mix requiring the addition of water and eggs

USAGE

For practical handling of the powder, it should be tempered to minimum 20-22°C.

0.600 kg Choux Paste Mix
0.800 kg Egg
0.600kg Water (60-70C)

Add water and Choux paste mix to bowl with beater
Mix on low speed slowly adding egg
Scrape down
Beat on high speed for 5-6 mins, until smooth batter
Scale as desired
Bake at 225C for 20-25 minutes

COMPOSITION	%	Country of Origin
Wheat Flour	50-55	Germany, Sweden
Palm Oil MB	25-30	Malaysia, Indonesia
Starch (Wheat, Potato)	10-15	Germany, Netherlands, Sweden
Modified Potato Starch	5-10	United States, Netherlands
Raising Agents: E450 Disodium Diphosphate, E500 Sodium Carbonates	1-5	Germany, Poland, Lithuania, Sweden
Emulsifier: E471 Mono-and Diglycerides of Fatty Acids	1-5	Malaysia, Indonesia

Ingredient Declaration: Wheat Flour, Palm Oil, Starch (Wheat, Potato), Modified Potato Starch, Raising Agents (E450 Disodium Diphosphate, E500 Sodium Carbonates), Emulsifier (E471 Mono-and Diglycerides of Fatty Acids), (May contain **Egg & Milk**).

NUTRITIONAL INFORMATION/100g

Energy	2120 kJ / 506 kcal
Fat	28.00 g
(of which saturates)	14.00 g
Available Carbohydrate	57.00 g
(of which sugars)	0.50 g
Protein	6.10 g
Fibre	1.60 g
Salt	0.20 g

MICROBIOLOGICAL TARGETS

Total Viable Count	<100,000 cfu/g
Total Enterobacteriaceae	<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, may contain	Yes	Yes
Eggs	No, may contain	Yes	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No, possible contamination from wheat flour supply chain.	No	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	Suitable for vegetarians Not suitable for vegans		

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

PACKAGING

15kg net in a food grade polyethylene lined paper bag

SHELF LIFE AND STORAGE

240 days, cool and dry conditions

Version: 10	Issued By: JH	Date: 22-Sep-22	Checked By: SW
Reason for new version: Salt reduced recipe.			

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