



BAKELS

TECHNICAL SERVICE

336250 ENBELLET 12KG

TYPE

Superior cold custard mix for custard cream, bake and freeze stable

USAGE

2.500 kg Cold Water
1.000 kg Enbellet
Add water to bowl with whisk
Stream in Enbellet over 1 min on slow speed
Scrape down
Whisk for 3-4 mins on high speed
Leave to rest for a few minutes then apply

PACKAGING

12kg net in food grade 3 layer paper bag with PE inner liner.

SHELF LIFE AND STORAGE

9 months, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1782 kJ / 425 kcal
Fat	9.90 g
(Of which saturates)	8.90 g
Available Carbohydrate	77.10 g
(Of which sugars)	56.00 g
Protein	5.70 g
Fibre	0.20 g
Salt	1.16 g

MICROBIOLOGICAL TARGETS

Total Plate Count	<1000 cfu/g
Total Enterobacteriaceae	<100 cfu/g
Yeast	<100 cfu/g
Moulds	<10 cfu/g
Salmonella	negative in 25g
Listeria	negative in 1g

COMPOSITION	%	Country of Origin
Sugar	35-40	Austria, Belgium, Bulgaria, Croatia, Republic of Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK
Modified Potato Starch	20-25	Netherlands
Skimmed Milk Powder	15-20	The UK, France, Denmark, Germany, Ireland, Belgium, Netherlands, Sweden
Coconut Oil	10-15	Malaysia, Indonesia, Thailand, Philippines, Vietnam, Brunei Darussalam, Cambodia, East Timor, Lao Peoples Democratic Republic, Myanmar, Singapore
Dextrose	5-10	Austria, Belgium, Bulgaria, Croatia, Republic of Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK
Whey Powder (Milk)	5-10	Germany, Netherlands
Gelling Agents: E516 Calcium Sulphate, E339 Sodium Phosphates, E450 Disodium Diphosphates, E401 Sodium Alginate	1-5	The UK, Germany, China, Netherlands
Colours: E160b Annatto, E101 Riboflavin	1-5	Germany
Dried Glucose Syrup	1-5	Austria, Belgium, Bulgaria, Croatia, Republic of Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK
Preservative: E202 Potassium Sorbate	<1	China
Flavouring	<1	Switzerland

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)	Yes: Skimmed Milk Powder, Whey Powder	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	Yes	Yes
Sulphur dioxide and sulphites >10mg/kg	No	No	No
GM labelling required	No		
Suitable for Vegetarians and vegans	Suitable for vegetarians Not suitable for vegans		

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

Version: 3	Issued By: SW	Date: 10/07/2023	Checked By: SW
Reason for new version: previous version out of date			

Ingredient Declaration: Sugar, Modified Potato Starch, Skimmed Milk Powder, Coconut Oil, Dextrose, Whey Powder (Milk), Gelling Agents (E516, E339, E450, E401), Colours (E160b, E101), Dried Glucose Syrup, Preservative (E202), Flavouring.

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