



# BAKELS

## TECHNICAL SERVICE

### 345820 CLEAN LABEL BUN GLAZE-12KG

#### TYPE

A ready to use clean label bun glaze

#### USAGE

CLEAN LABEL BUN GLAZE is a ready to use glaze for glazing all sweet fermented goods, Hot Cross Buns and fruit loaves etc, providing an excellent sheen, which is non-sticky to handle once applied.

RTU - Ready to use from the container and should be applied to the baked goods immediately they leave the oven. It is suitable for use with any method of application, including spray and disc glazers.

- Clean Label • Quick drying
- Ready to Use • Non Sticky
- Good shine • No refrigeration

Where it is necessary to wrap the baked goods as soon as possible after glazing, CLEAN LABEL BUN GLAZE has the added advantage of being extremely quick drying. If applied to products straight from the oven, it dries instantaneously

COMPOSITION	%	Country of Origin
Water	70-75	The UK
Potato Dextrin	25-30	Germany, Netherlands
Maize Starch	<1	France, Hungary

#### Ingredient Declaration:

Water, Potato Dextrin, Maize Starch.

#### PACKAGING

12 kg net in food grade bag in box

#### SHELF LIFE AND STORAGE

180 days, cool and dry conditions

#### NUTRITIONAL INFORMATION/100g

Energy	390 kJ / 92 kcal
Fat	0.01 g
(of which saturates)	0.01 g
Available Carbohydrate	22.90 g
(of which sugars)	0.00 g
Protein	0.02 g
Fibre	0.00 g
Salt	0.01 g

#### MICROBIOLOGICAL TARGETS

Total Enterobacteriaceae	<10 cfu/g
Yeast & Moulds	<100 cfu/g
<i>E. coli</i>	<10 cfu/g
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	No	Yes
Eggs	No	No	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No	No	Yes
Cereals containing Gluten	No	No	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

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Reason for new version: Previous version out of date

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