



BAKELS

TECHNICAL SERVICE

382611 N/I SPONGE MIX COMPLETE MB

TYPE

A premium sponge mix which needs only the addition of water.

USAGE

1.000kg NI Sponge Comp
0.520kg Water

Add all ingreds into bowl with whisk
Mix for 1 minute on slow speed
Scrape down.
Mix for 5 minutes on high speed.
Whisk for a further 1 minute on slow speed.
Scale at 175g
Bake at 180°C for 20 to 25 minutes.

COMPOSITION	%	Country of Origin
Wheat Flour (with Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin)	50-55	The UK, Switzerland, (The UK, France, United States, China, India)
Sugar	35-40	The UK, France, Germany, Belgium, Poland, Netherlands, Thailand, Mauritius, Guatemala France, Germany, China, Thailand
Raising Agents: E501 Potassium Hydrogen Carbonate, E450i Disodium Diphosphate	1-5	
Whole Egg Powder	1-5	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, Romania, Bulgaria, Croatia
Rice Starch	1-5	France, Brazil, Italy, Greece, Portugal, Argentina, Pakistan, Egypt, Thailand, Turkey, Vietnam, Mauritius, Paraguay, Australia, Kazakhstan, Bulgaria, Cambodia, Chile, Guyana, Lao Peoples Democratic Republic, Uruguay
Egg Albumen Powder	1-5	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, Romania, Bulgaria, Croatia
Emulsifiers: E475 Polyglycerol esters of fatty acids SG, E471 Mono-and diglycerides of fatty acids MB, E433 Polysorbate 80	1-5	The UK, France, Denmark, Germany, Latvia, Lithuania, Sweden, Malaysia, Indonesia, Ukraine, Colombia, Papua New Guinea, South America (Argentina, Bolivia, Brazil, Chile, Colombia, Ecuador, Guyana, Paraguay, Peru, Suriname, Uruguay, Venezuela), Russian Federation, Guatemala
Milk Protein	<1	The UK, Denmark, Germany, Sweden, Norway
Dextrose	<1	France, Italy, Belgium, Hungary, Spain, China, Turkey, Romania, Bulgaria, Croatia
Salt	<1	The UK, Germany, China
Rapeseed Oil	<1	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, Romania, Bulgaria, Croatia
Natural Flavouring	<1	The UK, France, United States, Germany, Austria, Spain, China

Ingredient Declaration: Wheat Flour (with Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin), Sugar, Raising Agents (E501 Potassium Hydrogen Carbonate, E450i Disodium Diphosphate), Whole Egg Powder, Rice Starch, Egg Albumen Powder, Emulsifiers (E475 Polyglycerol esters of fatty acids, E471 Mono-and diglycerides of fatty acids, E433 Polysorbate 80), Milk Protein, Dextrose, Salt, Rapeseed Oil, Natural Flavouring.

PACKAGING

12.5kg net in food grade polyethylene bag

SHELF LIFE AND STORAGE

365 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1640 kJ / 387 kcal
Fat	3.15 g
(of which saturates)	1.64 g
Available Carbohydrate	80.95 g
(of which sugars)	38.59 g
Protein	7.72 g
Fibre	2.02 g
Salt	1.02 g

MICROBIOLOGICAL TARGETS

Yeast & Moulds	<1000 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)	Yes	Yes	Yes
Eggs	Yes	Yes	Yes
Fish	No	No	No
Crustaceans	No	No	No
Shellfish Mollusc	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	Suitable for vegetarians Not suitable for vegans		

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

Version: 10	Issued By: sw	Date: 23/10/2025	Checked By: NB
Reason for new version: folic acid added to wheat flour			

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