

# 382730 MULTI-MIX CAKE BASE MB

#### TYPE

A powdered cake mix designed for a variety of multi-purpose uses.

#### USAGE

1.000kg Multi mix Cake Base 0.230kg Water 0.300kg Oil 0.365kg Egg

Using beater, blend all ingreds for 1 min on slow speed Scrape down, beat on second speed for 6 mins Scale at approx 360g small loaf tin Bake at 182C for 30- 35 minutes.

COMPOSITION	%	Country of Origin	
Sugar	45-50	The UK, France, South Africa, Brazil,	
Bugai	45-50	Argentina, Mauritius, Malawi, Zambia,	
		Belize, Costa Rica, El Salvador, Fiji,	
		Guadeloupe, Guatemala, Guyana,	
		Honduras, Jamaica, Mozambique,	
	40.45	Nicaragua, Reunion, Swaziland The UK, (The UK, France, United States,	
Wheat Flour (with	40-45	The UK, (The UK, France, United States, China, India)	
Calcium Carbonate, Iron,		chining, manua)	
Niacin, Thiamin)			
Thickener: Modified	1-5	Germany, Netherlands	
potato starch			
Vegetarian Whey Powder	1-5	The UK, Ireland	
(Milk)			
Raising Agents: E450i	1-5	France, Germany, China, Thailand	
Disodium Diphosphate,	10		
E501 Potassium Hydrogen			
Carbonate			
Wheat Gluten	1-5	The UK, France, Denmark, Germany,	
Wheat Gluten	1-3	Austria, Belgium, Czech Republic,	
		Estonia, Luxembourg, Poland, Slovenia,	
		Hungary, Latvia, Lithuania, Netherlands,	
		Slovakia, Romania, Bulgaria, Croatia, Serbia	
Salt	<1	The UK, Germany, China	
Rice Starch	<1	France, Brazil, Italy, Greece, Portugal,	
Rece Staren	< <u>1</u>	Spain, Argentina, Pakistan, Thailand,	
		Turkey, Vietnam, Mauritius, Paraguay,	
		Russian Federation, Kazakhstan,	
		Bulgaria, Cambodia, Chile, Guyana, Myanmar, Uruguay	
Modified Maize Starch	.1	France, United States, Hungary	
	<1	, , , , , , , , , , , , , , , , , , ,	
Emulsifiers: E475 MB	<1	Canada, Brazil, Malaysia, Indonesia	
Polyglycerol esters of fatty			
acids, E481 SG Sodium			
stearoyl-2-lactylate', E471			
MB Mono- and			
diglycerides of fatty acids			
Stabilisers: E466 Sodium	<1	France, China, India	
Carboxymethycellulose,			
E412 Guar Gum, E415			
Xanthan Gum			
	1	1	

**Ingredient Declaration:** Sugar, **Wheat** Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Thickener (Modified potato starch), Vegetarian Whey Powder (**Milk**), Raising Agents (E450i Disodium Diphosphate, E501 Potassium Hydrogen Carbonate), **Wheat Gluten**, Salt, Rice Starch, Modified Maize Starch, Emulsifiers (E475 Polyglycerol esters of fatty acids, E481 Sodium stearoyl-2-lactylate', E471 Mono- and diglycerides of fatty acids), Stabilisers (E466 Sodium Carboxymethycellulose, E412 Guar Gum, E415 Xanthan Gum).

### PACKAGING

12.5kg net in food grade polythene bag

### SHELF LIFE AND STORAGE

365 days, cool and dry conditions

## NUTRITIONAL INFORMATION/100g

Energy	1618 kJ / 381 kcal
Fat	1.15 g
(of which saturates)	0.67 g
Available Carbohydrate	86.73 g
(of which sugars)	48.65 g
Protein	5.08 g
Fibre	1.89 g
Salt	1.33 g

### MICROBIOLOGICAL TARGETS

Yeast & Moulds	<1000 cfu/g
C. perfringens	<10 cfu/g
B. cereus	<100 cfu/g
E. coli	<10 cfu/g
Salmonella	Absent in 25g
Staphylococcus	<20 cfu/g

#### FOOD INTOLERANCE DATA

	Present in	Present on	Present on
	Formulation	Line	Site
Peanuts	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk (Including lactose)	Yes	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	Suitable for vegetarians		
Vegans & Vegetarians	Not suitable for vegans		

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

Version: 11	Issued By:	Date:	Checked By:		
	JH	17-Nov-22	sw		
Reason for new version: Due to supplier issues recipe amended, now includes E471, Rice starch & RSPO Status changes to MB					

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