



# BAKELS

## TECHNICAL SERVICE

### 382777 MULTI CAKE CONCENTRATE SG - 12.5Kg

#### TYPE

A powdered concentrate for the production of cake

#### USAGE

1.000kg MULTICAKE CONCENTRATE  
1.200kg Cake flour  
1.800kg Sugar  
0.926kg Water  
1.600kg Liquid egg  
1.200kg Vegetable oil  
0.112kg Ovalett

1. Using beater blend ingredients 1 min on first speed
2. Scrape down
3. Beat on second speed for 6 minutes
4. Scale at approximately 360gms in small loaf tins
5. Bake: 182° for approx 30-35 minutes

COMPOSITION	%	Country of Origin
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	40-45	The UK, France, United States, Canada, Germany, Poland, Sweden, (The UK, France, United States, China, India)
Thickener: Modified potato starch	15-20	Germany, Netherlands
Vegetarian Whey Powder (Milk)	15-20	The UK, Ireland
Raising Agents: E450 (i) Disodium Diphosphate, E500ii Sodium Hydrogen Carbonate	5-10	The UK, Germany
Wheat Gluten	1-5	The UK
Salt	1-5	The UK, China
Modified Maize Starch	1-5	France, Hungary
Stabilisers: E466 Sodium Carboxymethylcellulose, E412 Guar Gum, E415 Xanthan Gum	1-5	France, China, India
Preservative: E202 Potassium Sorbate, E282 Calcium propionate	1-5	United States, Netherlands, China
Emulsifier: E481 SG Sodium stearoyl-2-lactylate	<1	Malaysia

**Ingredient Declaration:** Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Thickener (Modified potato starch), Vegetarian Whey Powder (Milk), Raising Agents (E450 (i) Disodium Diphosphate, E500ii Sodium Hydrogen Carbonate), **Wheat Gluten**, Salt, Modified Maize Starch, Stabilisers (E466 Sodium Carboxymethylcellulose, E412 Guar Gum, E415 Xanthan Gum), Preservative (E202 Potassium Sorbate, E282 Calcium propionate), Emulsifier (E481 Sodium stearoyl-2-lactylate).

#### PACKAGING

12.5kg net in a food grade polyethylene bag

#### SHELF LIFE AND STORAGE

365 days, cool and dry conditions

#### NUTRITIONAL INFORMATION/100g

Energy	1393 kJ / 329 kcal
Fat	1.51 g
(of which saturates)	0.83 g
Available Carbohydrate	66.74 g
(of which sugars)	13.14 g
Protein	10.71 g
Fibre	2.60 g
Salt	8.70 g

#### MICROBIOLOGICAL TARGETS

Yeast & Moulds	<1,000 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	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 Vegans & Vegetarians	Suitable for vegetarians Not suitable for vegans		

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

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Reason for new version: New pack size			

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(British Bakels are RSPO certified – Certification number: BMT-RSPO-000024)

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