



# BAKELS

## TECHNICAL SERVICE

### 385040 PETTINA KOKOMIX – 12.5Kg

#### TYPE

A complete mix in powder form for producing a varied assortment of coconut confectionery such as coconut drops, macaroons etc

#### USAGE

1.000 kg KOKOMIX  
0.400 kg Cold Water

Add all ingredients into a bowl with beater  
Mix for 3 mins on medium speed  
Pipe into desired shapes onto silicone paper  
Bake for 180-200C for 15-20 minutes

COMPOSITION	%	Country of Origin
Desiccated Coconut	45-50	Philippines
Sugar	40-45	The UK, France, South Africa, Brazil, Spain, Netherlands, Argentina, Mauritius, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland
Modified Potato Starch	1-5	Germany, Netherlands
Skimmed Milk Powder	1-5	The UK, Ireland
Egg Albumin 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
Raising Agents: E450 (i) Disodium Diphosphate, E500ii Sodium Hydrogen Carbonate	<1	The UK, Germany
Stabilisers: E339ii Disodium Phosphate, E450iii Tetrasodium Diphosphate, E401 Sodium Alginate	<1	France, Germany, Spain, Netherlands, Norway
Natural Flavouring	trace	The UK, France, United States, Germany, Austria, Spain, China
Carrier: E516 Calcium Sulphate	trace	France, United States, Spain, Netherlands
Preservative: E202 Potassium Sorbate	trace	China
Salt	trace	The UK, Germany, China

**Ingredient Declaration:** Desiccated Coconut, Sugar, Modified Potato Starch, Skimmed Milk Powder, Egg Albumin Powder, Raising Agents (E450 (i) Disodium Diphosphate, E500ii Sodium Hydrogen Carbonate), Stabilisers (E339ii Disodium Phosphate, E450iii Tetrasodium Diphosphate, E401 Sodium Alginate), Natural Flavouring, Preservative (E202 Potassium Sorbate), Salt.

#### PACKAGING

12.5kg net in a food grade polyethylene bag.

#### SHELF LIFE AND STORAGE

270 Days, cool and dry conditions

#### NUTRITIONAL INFORMATION/100g

Energy	2216 kJ / 532 kcal
Fat	31.93 g
(of which saturates)	28.51 g
Available Carbohydrate	51.65 g
(of which sugars)	45.92 g
Protein	6.26 g
Fibre	6.31 g
Salt	0.45 g

#### MICROBIOLOGICAL TARGETS

<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 & Shellfish	No	No	No
Soya	No	Yes	Yes
Cereals containing Gluten	No	Yes	Yes
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Sulphur dioxide and sulphites >10mg/kg	No	No	No
<b>GM labelling required</b>	No		
<b>Suitable for Vegans &amp; Vegetarians</b>	Suitable for vegetarians Not suitable for vegans		

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

<b>Version: 17</b>	<b>Issued By:</b> JH	<b>Date:</b> 25-May-23	<b>Checked By:</b> sw
Reason for new version: Spec review			

While Bakels endeavour to ensure that all information and recommendations for the application of Bakels products are accurate and based on reliable tests and research we do not guarantee performance as we have no direct control over distribution storage or use by purchasers. We warrant that we have exercised due diligence to ensure our products comply with all relevant UK regulation with regard to permitted and ingredients in force at the time of production. These regulations are subject to change and customers should satisfy themselves that at the time of use the products continue to comply with current regulations. Customers should satisfy themselves that the ingredients are permitted in the application in which the customer intends to use them. Non UK customers or UK customers exporting the products or products produced from then should ensure that the ingredients and their intended use comply with local regulations. All recommendations and sales are made on the basis that Bakels or their agents will not be held liable for damages resulting from the use of these products. No representative of Bakels has any authority to waive or change the above provision. Nothing contained here shall imply a recommendation to infringe on patents now or hereafter in existence.

BRITISH BAKELS LTD  
Granville Way, Bicester, Oxon OX26 4JT  
Telephone 01869 247098 Fax 01869 242979  
Telephone (Sales) 01869 322440 Fax (Sales) 01869 369660  
bakels@bakels.com

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

A member of the International BAKELS Group