

392967 BAKTEM 5% SOFT ROLL SG 12.5KG

TYPE
A powdered concentrate for soft rolls

USAGE

5% On flour weight

COMPOSITION **Country of Origin** France, Italy, Belgium, 30-35 **Dextrose** Hungary, Spain, Romania, Bulgaria, Croatia Salt 25-30 The UK, Germany, China The UK, France, United States, Wheat Flour (with 10-15 Canada, Germany, Poland, (The Calcium Carbonate, UK, France, United States, Iron, Niacin, China, India) Thiamin) 10-15 The UK Carrier: E516 **Calcium Sulphate** 10-15 Malaysia, Indonesia, Papua New **Emulsifiers: E471** Guinea, EU (Austria, Belgium, SG Mono and Bulgaria, Croatia, Republic of Diglycerides of Cyprus, Czech Republic, Fatty Acids, E472e Denmark, Estonia, Finland, France, Germany, Greece, Mono- and Hungary, Ireland, Italy, Latvia, diacetyltartaric acid Lithuania, Luxembourg, Malta, esters of mono- and Netherlands, Poland, Portugal, diglycerides of fatty Romania, Slovakia, Slovenia, Spain, Sweden), UK acids The UK, France, Denmark, Rapeseed Oil 1-5 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 France, Denmark, Germany, **Enzyme (Wheat)** <1 Finland, Netherlands, Sweden, Liechtenstein Flour Treatment <1 China Agent: E300 **Ascorbic Acid**

Ingredient Declaration: Dextrose, Salt, Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Emulsifiers (E471 Mono and Diglycerides of Fatty Acids, E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids), Rapeseed Oil, Flour Treatment Agent (E300 Ascorbic Acid).

PACKAGING

12.5kg net in food grade polythene bag

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1223 kJ / 292 kcal
Fat	12.97 g
(of which saturates)	7.91 g
Available Carbohydrate	42.28 g
(of which sugars)	31.79 g
Protein	1.25 g
Fibre	0.59 g
Salt	26.34 g

MICROBIOLOGICAL TARGETS

Yeast & Moulds	<1,000 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
	Formulation	Line	on Site
Peanuts	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk (Including	No	Yes	Yes
lactose)			
Eggs	No	Yes	Yes
Fish	No	No	No
Crustaceans &	No	No	No
Shellfish			
Soya	No, possible	Yes	Yes
	contamination		
	from wheat		
	flour supply		
	chain.		
Cereals	Yes	Yes	Yes
containing			
Gluten			
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Sulphur dioxide	No	No	No
and sulphites			
>10mg/kg			
GM labelling		No	
required			
Suitable for		Yes	
Vegans &			
Vegetarians			

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

Version:1	Issued By: JH	Date: 12-Aug-22	Checked By: SW		
Reason for new version: New product - replaces 392960					
premium roll					

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