



BAKELS

TECHNICAL SERVICE

470089 RICH CINNAMON FILLING SG

TYPE

Cinnamon filling powder to which cold water is added.

USAGE

Using a beater, 1kg of Cinnamon Filling is blended together with 500g to 620g of cold water and mixed for approximately 2 minutes.

For mechanical depositing 1kg mix to 600-620g water.

For conventional depositing 1kg mix to 500g water.

COMPOSITION	%	Country of Origin
Sugar	45-50	The UK, Mauritius, Zambia, Mozambique
Wheat Flour	15-20	France, Italy, Belgium, Luxembourg, Netherlands
Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine)	10-15	The UK, (The UK, United States, Sweden, China, India)
Ground Cinnamon	5-10	Indonesia, Sri Lanka, Vietnam, Seychelles
Rapeseed Oil	5-10	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, Ukraine, Russian Federation, Australia, Romania, Bulgaria, Croatia
Palm Stearin SG	5-10	Malaysia, Indonesia, Papua New Guinea
Free Range 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, Romania, Bulgaria, Croatia
Free Range Whole Egg Powder	<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, Romania, Bulgaria, Croatia
Barley Malt Extract	<1	The UK
Raising Agents: E450(i) Sodium Acid Pyrophosphate, E500ii Sodium Bicarbonate	<1	The UK, China, Thailand, Morocco
Skimmed Milk Powder	<1	The UK, Ireland

Ingredient Declaration: Sugar, Wheat Flour, Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Ground Cinnamon, Rapeseed Oil, Palm Stearin, Free Range Egg Albumin Powder, Free Range Whole Egg Powder, Barley Malt Extract, Raising Agents (E450(i) Sodium Acid Pyrophosphate, E500ii Sodium Bicarbonate), Skimmed Milk Powder.

PACKAGING

12.5kg net in food grade polythene bag

SHELF LIFE AND STORAGE

180 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1801 kJ / 428 kcal
Fat	11.71 g
(of which saturates)	4.70 g
Available Carbohydrate	71.39 g
(of which sugars)	46.51 g
Protein	6.16 g
Fibre	6.13 g
Salt	0.50 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	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: Recipe reformulation, removal of salt from recipe			

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