

562020A Digestive Crumb SG 10kg

TYPE

A free-flowing digestive crumble.

USAGE

1.000kg Digestive Biscuit Crumb 0.200kg Melted butter/Marg

Mix the ingredients together until butter completely absorbed.

Recommended use 100-125g per 8-inch flan tin

For a firm base, press down crumbs using back of spoon.

COMPOSITION	%	Country of Origin	
Wheat Flour (with	60-65	The UK, France, Denmark, United	
Calcium Carbonate,		States, Canada, Germany, Czech	
Iron, Niacin, Thiamin)		Republic, Estonia, Finland, Poland,	
non, macin, rinamin)		Latvia, Lithuania, Sweden, China,	
		India, (The UK, France, United	
		States, China, India)	
Sugar	10-15	The UK, Netherlands, Zambia	
Palm Oil SG	10-15	Malaysia, Indonesia, Papua New	
		Guinea, Solomon Islands	
Invert Sugar Syrup	1-5	The UK, South Africa, United States,	
or and a second		Nigeria, Madagascar, Brazil,	
		Argentina, Colombia, India,	
		Thailand, Morocco, Mauritius,	
		Paraguay, Malawi, Peru, Kenya,	
		Algeria, Barbados, Belize, Congo,	
		Costa Rica, Cote d'Ivoire, Cuba,	
		Dominican Republic, Ethiopia,	
		Ecuador, El Salvador, Guadeloupe,	
		Guatemala, Guyana, Haiti,	
		Honduras, Jamaica, Mexico,	
		Mozambique, Nicaragua, Panama,	
		Reunion, Sudan, Swaziland,	
		Trinidad And Tobago, Uruguay,	
		Venezuela	
Rapeseed Oil	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, Ukraine, Russian	
		Federation, Australia, Romania,	
		Bulgaria, Croatia, Solomon Islands	
Raising Agent: E500ii	1-5	France, Denmark, Turkey	
Sodium Bicarbonate			
Salt	<1	The UK, China	

Ingredient Declaration: Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Palm Oil, Invert Sugar Syrup, Rapeseed Oil, Raising Agent (E500ii Sodium Bicarbonate), Salt

PACKAGING

10kg net in food grade plastic bag

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1916 kJ / 456 kcal
Fat	16.70 g
(of which saturates)	7.30 g
Available Carbohydrate	67.80 g
(of which sugars)	17.90 g
Protein	6.90 g
Fibre	2.70 g
Salt	0.99 g

MICROBIOLOGICAL TARGETS

Total Viable Count	<1000 cfu/g
Total Enterobacteriaceae	<10 cfu/g
Yeast & Moulds	<100 cfu/g
E. coli	<10 cfu/g
Salmonella	Not Detected
Listeria	Not Detected
Coagulase Positive Staphy	ylococci <100 cfu/g
Bacillus cereus (presumpt	ive) <100 cu/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 lactose)	No	Yes	Yes
Eggs	No	No	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		Yes	
Vegans &		- +~	
Vegetarians			

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

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Reason for new version: Additional information added				

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