



BAKELS

TECHNICAL SERVICE

382755 MULTIMIX COMPLETE SG 12.5KG

TYPE

A powdered cake mix designed for a variety of multi-purpose uses. Just add oil and water.

USAGE

RECIPE:

1.000Kg MULTIMIX Complete

0.480Kg Water

0.275Kg Oil

(Inclusions as required)

Using beater, blend ingredients 1 min slow.

Scrape down, beat 6 mins 2nd speed

Scale at approx. 360g into small loaf tin.

Bake at 182C for approx. 35 mins.

COMPOSITION	%	Country of Origin
Sugar	40-45	The UK, France, South Africa, Brazil, Argentina, Mauritius, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	35-40	The UK, (The UK, France, United States, China, India)
Whole Egg Powder	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, Romania, Bulgaria, Croatia
Thickener: Modified potato starch	1-5	Germany, Netherlands
Vegetarian Whey Powder (Milk)	1-5	The UK, Ireland
Raising Agents: E450i Disodium Diphosphate, E501 Potassium Hydrogen Carbonate	1-5	France, Germany, China, Thailand
Wheat Gluten	1-5	The UK, France, Denmark, Germany, Austria, Belgium, Czech Republic, Estonia, Luxembourg, Poland, Slovenia, Hungary, Latvia, Lithuania, Netherlands, Slovakia, Romania, Bulgaria, Croatia, Serbia
Emulsifiers: E471 Mono- and diglycerides of fatty acids, E481 SG Sodium stearoyl-2-lactylate'	<1	France, Denmark, Germany, Austria, Belgium, Czech Republic, Poland, Hungary, Malaysia, Indonesia, Ukraine, Australia, Kazakhstan, Romania
Salt	<1	The UK, Germany, China
Modified Maize Starch	<1	France, United States, Hungary
Preservative: E202 Potassium Sorbate	<1	China
Stabilisers: E466 Sodium Carboxymethylcellulose, E412 Guar Gum, E415 Xanthan Gum	<1	France, China, India

Ingredient Declaration: Sugar, Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Whole Egg Powder, Thickener (Modified potato starch), Vegetarian Whey Powder (Milk), Raising Agents (E450i Disodium Diphosphate, E501 Potassium Hydrogen Carbonate), Wheat Gluten, Emulsifiers (E471 Mono- and diglycerides of fatty acids, E481 Sodium stearoyl-2-lactylate'), Salt, Modified Maize Starch, Preservative (E202 Potassium Sorbate), Stabilisers (E466 Sodium Carboxymethylcellulose, E412 Guar Gum, E415 Xanthan Gum).

PACKAGING

12.5kg net in food grade polythene bag.

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1692 kJ / 400 kcal
Fat	5.00 g
(of which saturates)	2.10 g
Available Carbohydrate	79.26 g
(of which sugars)	45.39 g
Protein	8.58 g
Fibre	1.69 g
Salt	1.17 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	Yes	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

Version: 3	Issued By: JH	Date: 23-Jan-23	Checked By: SW
Reason for new version: Previous spec out of date			

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