

382702 MULTIMIX VEGAN COMPLETE SG 12.5KG

ТҮРЕ

A powdered cake mix suitable for vegans

USAGE

Recipe:

1.000kg Multimix Vegan Cake Complete 0.490kg Water 0.270kg Oil

Method

- 1.Using a beater, blend all ingreds 1 minute slow
- 2.Scrape down.
- 3.Beat on medium speed for 5 mins.
- 4.Scale at approx. 380g into small loaf tins.
- 5.Bake at 190°C (360°F) for approx. 30-35 mins.

COMPOSITION	%	Country of Origin	
Wheat Flour (Statutory	40-45	The UK, France, United States,	
Additives: Calcium		Canada, Germany, Poland, (The UK,	
Carbonate, Niacin, Iron,		United States, Sweden, China, India)	
Thiamine)			
Sugar	35-40	The UK, Mauritius, Zambia,	
_		Mozambique	
Faba Bean Flour	5-10	United States	
Wheat Starch	5-10	Belgium, Netherlands	
Raising Agents: E450	1-5	The UK, France, United States,	
Disodium Diphosphate,		Canada, Germany, Belgium,	
E501 Potassium Hydrogen		Thailand	
Carbonate, E500ii Sodium			
Bicarbonate			
Emulsifiers: E471 SG Mono	1-5	Malaysia, Indonesia, Papua New	
and Diglycerides of Fatty		Guinea	
Acids, E481 SG Sodium			
Stearoyl Lactylate			
Dextrose	1-5	France, Belgium, Hungary, Spain,	
		Bulgaria	
Stabiliser: E415 Xanthan	<1	China	
Gum			
Processing Aid: E516	<1	The UK	
Calcium Sulphate			
Natural Flavouring	<1	The UK, France, United States,	
_		Germany, Austria, Spain, China	
Acidity Regulator: E327	trace	Belgium, Netherlands	
Calcium Lactate			

Ingredient Declaration: Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Sugar, Faba Bean Flour, **Wheat** Starch, Raising Agents (E450, E501, E500ii), Emulsifiers (E471, E481), Dextrose, Stabiliser (E415), Natural Flavouring, Acidity Regulator (E327).

NUTRITIONAL INFORMATION/100g

Energy	1586 kJ / 374 kca
Fat	2.49 g
(of which saturates)	1.31 g
Available Carbohydrate	76.83 g
(of which sugars)	38.36 g
Protein	9.58 g
Fibre	3.03 g
Salt	1.17 g

MICROBIOLOGICAL TARGETS

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 & 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		No	
required			
Suitable for Vegans &		Yes	
Vegetarians			

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

PACKAGING

12.5kg net in food grade polythene bag.

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

Version: 6	Issued By: SW	Date: 06/07/2020	Checked By: SW	
Reason for new version: Make up recipe updated				

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> 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