BAKELS
TECHNICAL SERVICE

391020 PREMIUM PANCAKE MIX COMP SG

TYPE
A complete mix for the production of pancakes

USAGE
1.000kg Premium Pancake Mix Complete
0.750kg Water

Add mix and 2/3 of water to the bowl fitted with whisk
Mix for 1 minute on slow
Scrape down
Mix on medium speed for 1 minute to clear
Add remaining water over 1 minute
Mix for a further 1 min on medium speed
Set hot plate to 190-200C
Scale at 60-80g, bake for 2 mins
Flip and bake for 1 min
Remove and allow to cool
Note: Inclusions such as sultanas, choc chips etc can be added before flipping the pancakes

COMPOSITION	%	Country of Origin
Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine)	**55-60**	**The UK, (The UK, United States, Sweden, China, India)**
Sugar	**25-30**	**The UK, South Africa, Brazil, Netherlands, Argentina, Mauritius, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland**
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**
Raising Agents: E501 Potassium Hydrogen Carbonate, E450i Disodium Diphosphate	**1-5**	**France, Germany, China**
Whole Egg 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, Sweden, Romania, Bulgaria, Croatia**
Vegetarian Whey Powder (Milk)	**1-5**	**The UK, Ireland**
Palm Oil SG	**1-5**	**Brazil, Malaysia, Indonesia, Colombia, Papua New Guinea, Thailand**
Dextrose	**1-5**	**France, Belgium, Hungary, Spain, Bulgaria**
Acidity Regulator: E575 Glucono Delta Lactone	**1-5**	**France**
Milk Protein	**1-5**	**France, Denmark, Germany, Ireland, Netherlands, New Zealand**
Egg Albumin 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**
Salt	**<1**	**The UK, China**
Emulsifiers: E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids, E471 SG Mono and Diglycerides of Fatty Acids	**<1**	**Malaysia, Austria, Belgium, Bulgaria, Croatia, Republic of Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK**

Ingredient Declaration: Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Sugar, Rapeseed Oil, Raising Agents (E501, E450i), Whole **Egg** Powder, Vegetarian Whey Powder (**Milk**), Palm Oil, Dextrose, Acidity Regulator (E575), **Milk** Protein, **Egg** Albumin Powder, Salt, Emulsifiers(E472e, E471).

PACKAGING
12kg net in food grade polyethylene bag

SHELF LIFE AND STORAGE
180 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1703 kJ / 403 kcal
Fat	7.47 g
(of which saturates)	1.76 g
Available Carbohydrate	75.14 g
(of which sugars)	28.85 g
Protein	7.65 g
Fibre	2.31 g
Salt	0.83 g

MICROBIOLOGICAL TARGETS

Total Viable Count	10,000 cfu/g
Total Enterobacteriaceae	1,000 cfu/g
Yeast & Moulds	1,000 cfu/g
C. perfringens	10 cfu/g
B. cereus	100 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: Make up recipe and method updated			

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