BAKELS
TECHNICAL SERVICE

# 371510 PLAIN EGGLESS SPONGE MIX MB (MTO)

## TYPE

A plain egg free cake mix

## USAGE

10.000kg Plain Eggless Sponge Mix
5.000kg Water

Add all ingreds into a bowl with a whisk
Mix for 1 min on low speed
Scrape down
Mix for 6 mins on high speed
Scale at 280g and deposit into tins
Bake at 170C for 50-55 mins

| COMPOSITION | % | Country of Origin |
|---|---|---|
| **Wheat Flour (Statutory Additives: Calcium Carbonate, Iron, Thiamine, Niacin)** | **45-50** | **The UK, (The UK, United States, Sweden, China, India)** |
| **Sugar** | **35-40** | **The UK, Mauritius, Zambia, Mozambique** |
| **Milk Protein** | **5-10** | **The UK, Denmark, Germany, Sweden, Norway** |
| **Rice Starch** | **1-5** | **Brazil, Italy, Greece, Portugal, Spain, Argentina, India, Egypt, Thailand, Turkey, Paraguay, Cambodia, Guyana, Myanmar, Uruguay** |
| **Raising Agents: E450 Diphosphates, E500ii Sodium Bicarbonate** | **1-5** | **The UK, Germany** |
| **Emulsifiers: E475 Polyglycerol esters of fatty acids MB, E471 Mono- and diglycerides of fatty acids MB.** | **1-5** | **United States, Canada, Malaysia, South America** |
| **Preservative: E202 Potassium Sorbate** | **<1** | **China** |
| **Flavouring** | **<1** | **The UK** |
| **Colour: E160(a)ii β-carotene** | **trace** | **Germany** |

**Ingredient Declaration: Wheat** Flour (Statutory Additives: Calcium Carbonate, Iron, Thiamine, Niacin), Sugar, **Milk** Protein, Rice Starch, Raising Agents (E450 Diphosphates, E500ii Sodium Bicarbonate), Emulsifiers (E475 Polyglycerol esters of fatty acids, E471 Mono- and diglycerides of fatty acids), Preservative (E202 Potassium Sorbate), Flavouring, Colour (E160(a)ii β-carotene).

## PACKAGING

12.5kg net in food grade bag

## SHELF LIFE AND STORAGE

270 days, cool and dry conditions

## NUTRITIONAL INFORMATION/100g

| | |
|---|---|
| Energy | 1623 kJ / 383 kcal |
| Fat | 2.76 g |
| (Of which saturates) | 2.09 g |
| Available Carbohydrate | 78.38 g |
| (Of which sugars) | 37.62 g |
| Protein | 10.22 g |
| Fibre | 1.88 g |
| Salt | 2.05 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 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: Milk Protein | Yes | Yes |
| Eggs | No | Yes | Yes |
| Fish | No | No | No |
| Crustaceans & Shellfish | No | No | No |
| Soya | No | Yes | Yes |
| Cereals containing Gluten | Yes: Wheat Flour, Wheat Starch | 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** | **Yes for Vegetarians<br>No for Vegans** | | |

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

| **Version:** 5 | **Issued By: SW** | **Date:** 29/06/2020 | **Checked By: SW** |
|---|---|---|---|
| Reason for new version: Make up recipe added | | | |

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