



# BAKELS

## TECHNICAL SERVICE

### 383150 GF MUFFIN MIX MB - 12.5KG

#### TYPE

A gluten free muffin mix

#### USAGE

10.000 kg Gluten Free Muffin Mix  
4.440 kg Egg  
2.800 kg Water  
3.320 kg Vegetable Oil

Add all ingreds into a bowl fitted with beater.  
Mix for 1 min on slow speed  
Scrape down.  
Mix for 5 mins on medium speed  
Scale at 75g and deposit into muffin cases  
Bake at 190C for 30-35 minutes.

COMPOSITION	%	Country of Origin
Rice Flour	45-50	Brazil, Portugal, Spain, India, Egypt, South America (Argentina, Bolivia, Brazil, Chile, Colombia, Ecuador, Guyana, Paraguay, Peru, Suriname, Uruguay, Venezuela), Thailand, Turkey
Sugar	45-50	The UK, South Africa, Brazil, Netherlands, Argentina, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland
Thickener: Modified potato starch	1-5	Germany, Netherlands
Stabilisers: E464 Hydroxypropyl Methylcellulose, E466 Sodium Carboxymethylcellulose, E412 Guar Gum, E415 Xanthan Gum	1-5	France, Germany, China, India
Raising Agents: E450 (i) Disodium Diphosphate, E500ii Sodium Hydrogen Carbonate	1-5	The UK, Germany
Salt	<1	The UK, Germany, China
Rice Starch	<1	France, Brazil, Italy, Greece, Portugal, Spain, Argentina, Pakistan, Thailand, Turkey, Vietnam, Mauritius, Paraguay, Russian Federation, Kazakhstan, Bulgaria, Cambodia, Chile, Guyana, Myanmar, Uruguay
Modified Maize Starch	<1	France, United States, Hungary
Emulsifiers: E475 MB Polyglycerol esters of fatty acids, E481 SG Sodium stearoyl-2-lactylate', E471 MB Mono- and diglycerides of fatty acids	<1	Canada, Brazil, Malaysia, Indonesia
Flavouring	trace	The UK

**Ingredient Declaration:** Rice Flour, Sugar, Thickener (Modified potato starch), Stabilisers (E464 Hydroxypropyl Methylcellulose, E466 Sodium Carboxymethylcellulose, E412 Guar Gum, E415 Xanthan Gum), Raising Agents (E450 (i) Disodium Diphosphate, E500ii Sodium Hydrogen Carbonate), Salt, Rice Starch, Modified Maize Starch, Emulsifiers (E475 Polyglycerol esters of fatty acids, E481 Sodium stearoyl-2-lactylate', E471 Mono- and diglycerides of fatty acids), Flavouring.

#### PACKAGING

12.5kg net in food grade polyethylene bag

#### SHELF LIFE AND STORAGE

270 days, cool and dry conditions

#### NUTRITIONAL INFORMATION/100g

Energy	1561 kJ / 368 kcal
Fat	0.79 g
(of which saturates)	0.52 g
Available Carbohydrate	84.91 g
(of which sugars)	45.34 g
Protein	3.40 g
Fibre	1.60 g
Salt	1.81 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)	No	Yes	Yes
Eggs	No	Yes	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No	Yes	Yes
Cereals containing Gluten	No	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		

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

Version: 10	Issued By: JH	Date: 17-Nov-22	Checked By: sw
Reason for new version: Due to supplier issues recipe amended, now includes E471, Rice starch & RSPO Status changes to MB			

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(British Bakels are RSPO certified – Certification number: BMT-RSPO-000024)

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