



# BAKELS

## TECHNICAL SERVICE

### 413025 PALM FREE CROSSING MIX - 20Kg

#### TYPE

A powdered crossing mix, which only requires the addition of water.

#### USAGE

1.000kg Crossing Mix  
0.950kg Water (approximately)

Add crossing mix to bowl with whisk  
Slowly add water over 1 min on slow speed  
Scrape down  
Mix for 2 mins on fast speed  
Smooth batter should be achieved

COMPOSITION	%	Country of Origin
Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine)	80-85	The UK, (The UK, United States, Sweden, China, India)
Coconut Oil	5-10	Malaysia, Indonesia, Thailand, Philippines, Vietnam, Brunei Darussalam, Cambodia, Lao Peoples Democratic Republic, Myanmar, Singapore
Carrier: E516 Calcium Sulphate	1-5	The UK
Glucose Syrup	1-5	France, Austria, Belgium
Modified Maize Starch	<1	United States
Salt	<1	The UK, China
Anticaking Agent: E551 Silicon Dioxide	<1	Germany

**Ingredient Declaration:** Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Coconut Oil, Glucose Syrup, Modified Maize Starch, Salt.

#### PACKAGING

20kg net in a food grade polythene bag.

#### SHELF LIFE AND STORAGE

270 days, cool and dry conditions

#### NUTRITIONAL INFORMATION/100g

Energy	1731 kJ / 411 kcal
Fat	11.10 g
(Of which saturates)	9.22 g
Available Carbohydrate	66.29 g
(Of which sugars)	0.77 g
Protein	7.47 g
Fibre	3.28 g
Salt	0.50 g

#### MICROBIOLOGICAL TARGETS

<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	Yes: Wheat Flour	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**

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Reason for new version: Spec review: make up method added			

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