



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

NUTRITIONAL INFORMATION/100g

Energy	1731 kJ / 411 kcal
Fat	11.09 g
(of which saturates)	9.21 g
Available Carbohydrate	66.33 g
(of which sugars)	0.77 g
Protein	7.47 g
Fibre	3.29 g
Salt	0.50 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

COMPOSITION	%	Country of Origin
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	80-85	The UK, Denmark, (The UK, France, United States, China, India)
Coconut Oil	5-10	Malaysia, Indonesia, 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, Germany, China
Anticaking Agent: E551 Silicon Dioxide	<1	Germany

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	No	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No, possible contamination from wheat flour supply chain.	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	Yes		

Ingredient Declaration: Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), 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

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

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