BAKELS
TECHNICAL SERVICE

393157 LONDON SOFT ROLL SG + 12.5Kg

TYPE
A powdered concentrate suitable for a wide variety of rolls, hamburger baps and finger rolls.

USAGE
7% on flour weight

COMPOSITION	%	Country of Origin
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	**35-40**	**The UK, France, United States, Canada, Germany, Poland, (The UK, France, United States, China, India)**
Dextrose	**30-35**	**France, Italy, Belgium, Hungary, Spain, Romania, Bulgaria, Croatia**
Salt	**20-25**	**The UK, China**
Emulsifiers: E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids, E481 SG Sodium stearoyl-2-lactylate', E471 SG Mono and Diglycerides of Fatty Acids	**5-10**	**Malaysia, Indonesia, Papua New Guinea, EU (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**
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**
Flour Treatment Agent: E300 Ascorbic Acid, E920 L-Cysteine hydrochloride anhydrous	**<1**	**China, India**
Enzyme (Wheat)	**trace**	**France, Denmark, Germany, Finland, Netherlands, Sweden, Liechtenstein**
Carrier: E516 Calcium Sulphate	**trace**	**The UK**

Ingredient Declaration: **Wheat** Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Dextrose, Salt, Emulsifiers (E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids, E481 Sodium stearoyl-2-lactylate' , E471 Mono and Diglycerides of Fatty Acids), Rapeseed Oil, Flour Treatment Agent (E300 Ascorbic Acid, E920 L-Cysteine hydrochloride anhydrous).

PACKAGING
12.5kg net in a food grade polyethylene bag

SHELF LIFE AND STORAGE
270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1412 kJ / 335 kcal
Fat	9.03 g
(of which saturates)	6.09 g
Available Carbohydrate	59.12 g
(of which sugars)	27.77 g
Protein	3.59 g
Fibre	1.62 g
Salt	21.49 g

MICROBIOLOGICAL TARGETS

C. perfringens	<10 cfu/g
B. cereus	<100 cfu/g
Yeast + Moulds	<1000 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)	No	Yes	Yes
Eggs	No	Yes	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**		

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

Version: 6	**Issued By:** JH	**Date:** 03-Nov-21	**Checked By:** SW
Reason for new version: Recipe scaled & reformulated for production down the Matcon line.			

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