BAKELS
TECHNICAL SERVICE

373010 PLAIN CREME CAKE MIX SG 12.5KG

TYPE

A powdered Plain creme cake mix.

USAGE

1000g	Mix
230g	Water
330g	Oil
365g	Egg

1. Mix with a beater for 1 min on slow speed.
2. Scrape down.
3. Mix for 4 minutes on medium speed.
4. Deposit into loaf tin (360g)/cake pan.
5. Bake at 180ºC for 40 minutes.

COMPOSITION	%	Country of Origin
Sugar	**40-45**	**The UK, France, South Africa, Brazil, Argentina, Mauritius, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland**
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	**40-45**	**The UK, Denmark, (The UK, France, United States, China, India)**
Vegetarian Whey Powder (Milk)	**1-5**	**The UK, Ireland**
Thickener: Modified potato starch	**1-5**	**Germany, Netherlands**
Emulsifiers: E471 SG Mono and Diglycerides of Fatty Acids, E481 SG Sodium stearoyl-2-lactylate'	**1-5**	**Malaysia, Indonesia, Papua New Guinea**
Raising Agents: E450 (i) Disodium Dihydrogen Pyrophosphate, E500ii Sodium Hydrogen Carbonate, E450(i) Sodium Acid Pyrophosphate	**1-5**	**The UK, Germany, Czech Republic, China, Thailand, Morocco**
Wheat Starch	**1-5**	**Belgium, Netherlands**
Rapeseed Oil	**<1**	**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**
Salt	**<1**	**The UK, China**
Stabilisers: E466 Sodium Carboxymethycellulose, E412 Guar Gum, E415 Xanthan Gum	**<1**	**France, China, India**
Natural Flavouring	**<1**	**The UK, France, United States, Germany, Austria, Spain, China**

Ingredient Declaration: Sugar, **Wheat** Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Vegetarian Whey Powder (**Milk**), Thickener (Modified potato starch), Emulsifiers (E471 Mono and Diglycerides of Fatty Acids, E481 Sodium stearoyl-2-lactylate), Raising Agents (E450 (i) Disodium Dihydrogen Pyrophosphate, E500ii Sodium Hydrogen Carbonate, E450(i) Sodium Acid Pyrophosphate), **Wheat** Starch, Rapeseed Oil, Salt, Stabilisers (E466 Sodium Carboxymethycellulose, E412 Guar Gum, E415 Xanthan Gum), Natural Flavouring.

PACKAGING

12.5kg net in a food grade polythene bag

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1665 kJ / 393 kcal
Fat	3.81 g
(of which saturates)	1.77 g
Available Carbohydrate	83.37 g
(of which sugars)	46.96 g
Protein	4.14 g
Fibre	1.98 g
Salt	1.85 g

MICROBIOLOGICAL TARGETS

Yeast & Moulds	<1,000 cfu/g
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	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	**Suitable for vegetarians Not suitable for vegans**		

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

Version:1	**Issued By:** **JH**	**Date:** 23-Dec-21	**Checked By:** **SW**
Reason for new version: New product			

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