



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 |
- Mix with a beater for 1 min on slow speed.
 - Scrape down.
 - Mix for 4 minutes on medium speed.
 - Deposit into loaf tin (360g)/cake pan.
 - Bake at 180°C 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, Australia, Romania, Bulgaria, Croatia
Salt	<1	The UK, Germany, China
Stabilisers: E466 Sodium Carboxymethylcellulose, 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, E481), Raising Agents (E450 (i), E500ii), Wheat Starch, Rapeseed Oil, Salt, Stabilisers (E466, E415, E412), 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	1664 kJ / 393 kcal
Fat	3.79 g
(of which saturates)	1.76 g
Available Carbohydrate	83.33 g
(of which sugars)	47.27 g
Protein	4.11 g
Fibre	2.09 g
Salt	1.85 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)	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

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BRITISH BAKELS LTD
 Granville Way, Bicester, Oxon OX26 4JT
 Telephone 01869 247098 Fax 01869 242979
 Telephone (Sales) 01869 322440 Fax (Sales) 01869 369660
 bakels@bakels.com

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

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