



BAKELS

TECHNICAL SERVICE

197460 LECITEM 2000 - 15 KG

TYPE

Premium quality all purpose powdered bread improver

USAGE

Bread 1% on flour weight

Rolls 2% on flour weight

COMPOSITION	%	Country of Origin
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	45-50	The UK, France, United States, Canada, Germany, Poland, (The UK, France, United States, China, India)
Carrier: E516 Calcium Sulphate	20-25	The UK
Emulsifier: E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids	20-25	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
Soya Flour	5-10	The UK, Canada, Austria, Hungary, Slovakia
Flour Treatment Agent: E300 Ascorbic Acid	1-5	China
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
Enzyme	<1	France, Denmark, Germany, Finland, Netherlands, Sweden, Liechtenstein

Ingredient Declaration: Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Emulsifier (E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids), Soya Flour, Flour Treatment Agent (E300 Ascorbic Acid), Rapeseed Oil.

PACKAGING

15kg net in food grade polythene bag

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1595 kJ / 382 kcal
Fat	21.84 g
(of which saturates)	19.21 g
Available Carbohydrate	38.04 g
(of which sugars)	1.03 g
Protein	6.85 g
Fibre	2.97 g
Salt	0.01 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	Yes	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: 13	Issued By: JH	Date: 15-Mar-22	Checked By: SW
Reason for new version: Spec review, additional on-line allergens			

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

A member of the International BAKELS Group