



BAKELS

TECHNICAL SERVICE

373020 CHOCOLATE CREME CAKE MIX SG 12.5KG

TYPE

A powdered chocolate 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 180°C for 40 minutes.

COMPOSITION	%	Country of Origin
Sugar	40-45	The UK, South Africa, Brazil, Netherlands, Argentina, 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)	35-40	The UK, Denmark, (The UK, France, United States, China, India)
Fat-reduced Cocoa Powder	1-5	France, Germany, Ivory Coast, Cameroon, Nigeria, Ghana
Thickener: Modified potato starch	1-5	Germany, Netherlands
Fat-reduced Cocoa Powder RFA MB	1-5	France, Germany, Ivory Coast, Cameroon, Nigeria, Ghana
Emulsifiers: E471 SG Mono and Diglycerides of Fatty Acids, E481 SG Sodium stearoyl-2-lactylate'	1-5	Malaysia, Indonesia, Papua New Guinea
Raising Agents: E450i Disodium Diphosphate, E500ii Sodium Hydrogen Carbonate	1-5	The UK, Germany, Czech Republic, China, Thailand, Morocco
Natural Flavouring	1-5	The UK, France, United States, Germany, Austria, Spain, China
Wheat Starch	<1	Italy, Belgium, Netherlands
Salt	<1	The UK, Germany, China
Wheat Gluten	<1	The UK, France, Denmark, Germany, Austria, Belgium, Czech Republic, Estonia, Luxembourg, Poland, Slovenia, Hungary, Latvia, Lithuania, Netherlands, Slovakia, Romania, Bulgaria, Croatia, Serbia
Stabilisers: E466 Sodium Carboxymethylcellulose, E412 Guar Gum, E415 Xanthan Gum	<1	France, China, India

Ingredient Declaration: Sugar, Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Fat-reduced Cocoa Powder, Thickener (Modified potato starch, Emulsifiers (E471 Mono and Diglycerides of Fatty Acids, E481 Sodium stearoyl-2-lactylate'), Raising Agents (E450i Disodium Diphosphate, E500ii Sodium Hydrogen Carbonate), Natural Flavouring, **Wheat Starch**, Salt, **Wheat Gluten**, Stabilisers (E466 Sodium Carboxymethylcellulose, E412 Guar Gum, E415 Xanthan Gum), (May Contain **Soya & Milk**).

PACKAGING

12.5kg net in a food grade polythene bag

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1614 kJ / 381 kcal
Fat	3.57 g
(of which saturates)	2.16 g
Available Carbohydrate	79.50 g
(of which sugars)	44.08 g
Protein	5.44 g
Fibre	3.95 g
Salt	2.14 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)	No, possible contamination from cocoa powder.	Yes	Yes
Eggs	No	Yes	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No, possible contamination from wheat flour supply chain cocoa powder.	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: 5	Issued By: JH	Date: 06-Jul-23	Checked By: sw
Reason for new version: Recipe reformulation, now includes wheat starch.			

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

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