



# BAKELS

## TECHNICAL SERVICE

### 373030 Lemon Crème Cake MB 12.5kg

#### TYPE

A powdered Lemon 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, 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)	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 MB Sodium Stearoyl 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
Wheat Starch	1-5	Italy, Belgium, Netherlands
Salt	<1	The UK, Germany, China
Stabilisers: E466 Sodium Carboxymethylcellulose, E412 Guar Gum, E415 Xanthan Gum	<1	France, China, India
Natural Lemon Flavouring	<1	The UK, Switzerland
Acidity Regulator: E330 Citric Acid	<1	China, Colombia
Colour: E160(a)ii β-carotene	Trace	Germany

**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 Lactylate), Raising Agents (E450i Disodium Diphosphate, E500ii Sodium Hydrogen Carbonate), Wheat Starch, Salt, Stabilisers (E466 Sodium Carboxymethylcellulose, E412 Guar Gum, E415 Xanthan Gum), Natural Lemon Flavouring, Acidity Regulator (E330 Citric Acid), Colour (E160(a)ii β-carotene).

#### PACKAGING

12.5kg net in a food grade polythene bag

#### SHELF LIFE AND STORAGE

270 days, cool and dry conditions

#### NUTRITIONAL INFORMATION/100g

Energy	1634 kJ / 386 kcal
Fat	2.87 g
(of which saturates)	1.69 g
Available Carbohydrate	83.64 g
(of which sugars)	48.28 g
Protein	4.08 g
Fibre	2.11 g
Salt	1.82 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
<b>GM labelling required</b>	<b>No</b>		
<b>Suitable for Vegans &amp; Vegetarians</b>	<b>Suitable for vegetarians Not suitable for vegans</b>		

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

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Reason for new version: Spec review, RSPO MB due to SSL supply			

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