



BAKELS

TECHNICAL SERVICE

373040 CARAMEL CRÈME CAKE MB 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 180°C for 40 minutes.

COMPOSITION	%	Country of Origin
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	35-40	The UK, Denmark, (The UK, France, United States, China, India)
Sugar	30-35	The UK, South Africa, Brazil, Netherlands, Argentina, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland
Demerara Sugar	10-15	The UK, France, United States, Germany, Belgium, Poland, Netherlands, Thailand, Mauritius, Guatemala
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
Skimmed Milk Powder	1-5	The UK, Ireland
Wheat Starch	1-5	Italy, Belgium, Netherlands
Stabilisers: E466 Sodium Carboxymethylcellulose, E415 Xanthan Gum, E412 Guar Gum	<1	France, China, India
Salt	<1	The UK, Germany, China
Natural Flavouring	<1	The UK, United States, Germany, China, Colombia
Paprika	<1	Spain, China, Peru
Barley Malt Powder	<1	The UK

Ingredient Declaration: Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Demerara Sugar, 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), Skimmed Milk Powder, Wheat Starch, Stabilisers (E466 Sodium Carboxymethylcellulose, E415 Xanthan Gum, E412 Guar Gum), Salt, Natural Flavouring, Paprika, Barley Malt Powder.

PACKAGING

12.5kg net in a food grade polythene bag

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1630 kJ / 385 kcal
Fat	3.01 g
(of which saturates)	1.81 g
Available Carbohydrate	83.18 g
(of which sugars)	49.19 g
Protein	4.35 g
Fibre	2.33 g
Salt	1.96 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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