



BAKELS

TECHNICAL SERVICE

397280 Ta Da Triple Seeded Bread Mix

TYPE

A complete mix for seeded bread

USAGE

Recipe on request

NUTRITIONAL INFORMATION/100g

Energy	1719 kJ / 409 kcal
Fat	12.26 g
(of which saturates)	1.56 g
Available Carbohydrate	54.72 g
(of which sugars)	1.46 g
Protein	15.97 g
Fibre	9.46 g
Salt	1.25 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

COMPOSITION	%	Country of Origin
Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine)	55-60	The UK, France, United States, Canada, Germany, Poland, (The UK, France, United States, China, India)
Sunflower Seeds	10-15	Romania, Bulgaria
Pumpkin Seeds	1-5	China
Wheat Gluten	1-5	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, Turkey, Romania, Croatia
Wheat Fibre	1-5	Germany
Brown Linseed	1-5	The UK, France, Germany, Poland, Sweden, Ukraine, Russian Federation, Kazakhstan, Moldova
Oats	1-5	The UK, Denmark, Ireland, Finland, Spain, Sweden
Dried yeast	1-5	Belgium
Malted Barley Flour	1-5	The UK, France, Poland
Rye Flour	1-5	The UK
Wheat Bran	1-5	The UK
Salt	1-5	The UK, China
Rapeseed Oil	1-5	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
Dextrose	<1	France, Italy, Belgium, Hungary, Spain, Romania, Bulgaria, Croatia
Caramelised Sugar	<1	France, Germany, Belgium, Netherlands
Palm Stearin SG	<1	Malaysia, Indonesia, Papua New Guinea
Flour Treatment Agent: E300 Ascorbic Acid	trace	China
Enzymes (Wheat)	trace	France, Denmark, Germany, Finland, Netherlands, Sweden, Liechtenstein
Carrier: E516 Calcium Sulphate	trace	The UK

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	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	Yes		

Ingredient Declaration: Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Sunflower Seeds, Pumpkin Seeds, Wheat Gluten, Wheat Fibre, Brown Linseed, Oats, Dried yeast, Malted Barley Flour, Rye Flour, Wheat Bran, Salt, Rapeseed Oil, Dextrose, Caramelised Sugar, Palm Stearin, Flour Treatment Agent (E300 Ascorbic Acid).

PACKAGING

10kg net in food grade sachet

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

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

Version: 1	Issued By: SW	Date: 03/08/2021	Checked By: SW
Reason for new version: First version			

While Bakels endeavour to ensure that all information and recommendations for the application of Bakels products are accurate and based on reliable tests and research we do not guarantee performance as we have no direct control over distribution storage or use by purchasers. We warrant that we have exercised due diligence to ensure our products comply with all relevant UK regulation with regard to permitted and ingredients in force at the time of production. These regulations are subject to change and customers should satisfy themselves that at the time of use the products continue to comply with current regulations. Customers should satisfy themselves that the ingredients are permitted in the application in which the customer intends to use them. Non UK customers or UK customers exporting the products or products produced from then should ensure that the ingredients and their intended use comply with local regulations. All recommendations and sales are made on the basis that Bakels or their agents will not be held liable for damages resulting from the use of these products. No representative of Bakels has any authority to waive or change the above provision. Nothing contained here shall imply a recommendation to infringe on patents now or hereafter in existence.

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)

A member of the International BAKELS Group