



BAKELS

TECHNICAL SERVICE

384120 FUDGY BROWNIE MIX RFA MB 12.5KG

TYPE

A powdered mix for the production of Brownies.

USAGE

RECIPE

1.000 Brownie Mix
0.200 Water
0.200 Oil

1. Add all ingredients into a bowl fitted with a beater.
2. Mix for 3 minutes on low speed.
3. Scrape down.
4. Mix for 1 minutes on low speed.
5. Scale at 1.3kg into rectangle foils.
6. Bake at 165°C for 50-55 minutes.

COMPOSITION	%	Country of Origin
Sugar	55-60	The UK, France, South Africa, Brazil, Argentina, Mauritius, 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)	30-35	The UK, (The UK, France, United States, China, India)
Fat-reduced Cocoa Powder RFA MB	5-10	France, Germany, Ivory Coast, Cameroon, Nigeria, Malaysia, Indonesia, Peru, Ghana, Dominican Republic, Ecuador
Whole Egg Powder	1-5	France, Denmark, Germany, Ireland, Italy, Belgium, Czech Republic, Estonia, Finland, Greece, Luxembourg, Poland, Slovenia, Hungary, Latvia, Malta, Portugal, Spain, Lithuania, Netherlands, Slovakia, Romania, Bulgaria, Croatia
Maize Starch	1-5	Germany, Italy, Spain, Netherlands
Salt	<1	The UK, Germany, China
Natural Flavouring	<1	The UK, France, United States, Germany, Austria, Spain, China
Skimmed Milk Powder	trace	The UK, Ireland

Ingredient Declaration: Sugar, Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Fat-reduced Cocoa Powder, Whole Egg Powder, Maize Starch, Salt, Natural Flavouring, Skimmed Milk Powder.

PACKAGING

12.5kg net in food grade polyethylene bag.

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1659 kJ / 391 kcal
Fat	2.08 g
(of which saturates)	0.84 g
Available Carbohydrate	86.04 g
(of which sugars)	56.54 g
Protein	5.55 g
Fibre	3.16 g
Salt	0.60 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	Yes	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

Version: 3	Issued By: JH	Date: 14-Feb-23	Checked By: sw
Reason for new version: Revised usage instruction.			

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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)

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