



# BAKELS

## TECHNICAL SERVICE

### 413042 TIGER PASTE SG 9Kg

#### TYPE

A ready to use Tiger paste, for quality Tiger crust baked goods.

#### USAGE

Apply to pre-proven dough.  
Prove and bake as standard, avoid heavy application to preserve quality of oven tray/bands.  
Over life thickness may gain, stir, and agitate before use.

COMPOSITION	%	Country of Origin
<b>Rapeseed Oil</b>	<b>65-70</b>	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, Australia, Romania, Bulgaria, Croatia
<b>Palm Stearin SG</b>	<b>20-25</b>	Ivory Coast, Cameroon, Brazil, Malaysia, Indonesia, Colombia, Papua New Guinea, Thailand, Guatemala China, India
<b>Flour Treatment Agent: E300 Ascorbic Acid, E920 L-Cysteine hydrochloride anhydrous</b>	<b>1-5</b>	
<b>Barley Malt Extract</b>	<b>1-5</b>	The UK
<b>Stabiliser: E450iii Tetrasodium Pyrophosphate</b>	<b>&lt;1</b>	Germany, Morocco
<b>Dextrose</b>	<b>&lt;1</b>	France, Italy, Belgium, Hungary, Spain, China, Turkey, Romania, Bulgaria, Croatia
<b>Emulsifier: E471 Mono- and diglycerides of fatty acids</b>	<b>&lt;1</b>	France, South Africa, Denmark, Germany, Austria, Belgium, Czech Republic, Poland, Hungary, Spain, Slovakia, Malaysia, Indonesia, Argentina, Ukraine, Russian Federation, Romania, Bulgaria, Uruguay

**Ingredient Declaration:** Rapeseed Oil, Palm Stearin, Flour Treatment Agent (E300 Ascorbic Acid, E920 L-Cysteine hydrochloride anhydrous), Barley Malt Extract, Stabiliser (E450iii Tetrasodium Pyrophosphate), Dextrose, Emulsifier (E471 Mono- and diglycerides of fatty acids).

#### PACKAGING

9kg net in food grade plastic pail

#### SHELF LIFE AND STORAGE

270 days, ideal storage temperature is 15C to 25C.  
Once opened please use within two weeks.  
Note: Below 15C storage will create highly viscous product, above 25C storage will create oil separation

#### NUTRITIONAL INFORMATION/100g

Energy	3465 kJ / 842 kcal
Fat	92.30 g
(of which saturates)	19.62 g
Available Carbohydrate	2.83 g
(of which sugars)	2.72 g
Protein	0.15 g
Fibre	0.06 g
Salt	0.77 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	Yes	Yes
Eggs	No	No	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No	Yes	Yes
Cereals containing Gluten	Yes, Barley	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>Yes</b>		

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

<b>Version: 3</b>	<b>Issued By:</b> JH	<b>Date:</b> 25-May-23	<b>Checked By:</b> JH
Reason for new version: Slight recipe modification, in addition to shelf life increase to 270 days			

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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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