



BAKELS

TECHNICAL SERVICE

382695 CRAFT GENOESE CAKE COMPLETE MB 12.5KG

TYPE

A powdered mix for Genoese cakes.

USAGE

1.250Kg Genoese Cake Mix
0.126Kg Oil
0.375Kg Water A
0.369Kg Water B

USING BEATER BLEND CAKE MIX, OIL & WATER A FOR 1 MIN ON SLOW, MIX FURTHER 5 MINS MED SPEED, SCRAPE DOWN. ADD WATER B OVER 2 MIN SLOW SPEED, THEN FURTHER 3 MINS MED/ HIGH SPEED. SCALE AS APPROPRIATE
BAKE AS GUIDELINE 150C FOR 30 TO 40 MINS.

COMPOSITION	%	Country of Origin
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	40-45	The UK, Denmark, (The UK, France, United States, China, India)
Sugar	30-35	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
Dextrose	1-5	France, Italy, Belgium, Hungary, Spain, China, Turkey, Romania, Bulgaria, Croatia
Egg Albumin Powder	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, Romania, Bulgaria, Croatia
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, Australia, Romania, Bulgaria, Croatia
Carrier: Rice Starch	1-5	France, Brazil, Italy, Greece, Portugal, Argentina, Pakistan, Egypt, Thailand, Turkey, Vietnam, Mauritius, Paraguay, Russian Federation, Australia, Kazakhstan, Bulgaria, Cambodia, Chile, Guyana, Lao Peoples Democratic Republic, Myanmar, Uruguay
Emulsifiers: E 475 Polyglycerol esters of fatty acids MB, E471 SG & MB Mono and Diglycerides of Fatty Acids, E481 SG Sodium stearyl-2-lactylate', E433 Polysorbate 80	1-5	The UK, France, Denmark, Germany, Latvia, Lithuania, Sweden, Malaysia, Indonesia, Ukraine, Colombia, Papua New Guinea, South America (Argentina, Bolivia, Brazil, Chile, Colombia, Ecuador, Guyana, Paraguay, Peru, Suriname, Uruguay, Venezuela), Russian Federation, Guatemala
Raising Agents: E450 (i) Disodium Diphosphate, E500ii Sodium Hydrogen Carbonate	1-5	The UK, Germany
Modified Maize Starch	1-5	France, United States, Italy, Hungary
Palm Oil SG	1-5	Brazil, Malaysia, Indonesia, Colombia, Papua New Guinea, Thailand
Natural Flavouring	<1	The UK, France, United States, Germany, Austria, Spain, China
Salt	<1	The UK, Germany, China
Stabiliser: E415 Xanthan Gum	trace	China
Colour: E160(a)ii β-carotene	trace	Germany

Ingredient Declaration: Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Dextrose, Egg Albumin Powder, Rapeseed Oil, Emulsifiers (E475, E471, E481, E433), Raising Agents (E450 (i), E500ii), Modified Maize Starch, Palm Oil, Natural Flavouring, Salt, Stabiliser (E415), Colour (E160(a)ii β-carotene).

PACKAGING

12.5kg net in a food grade polyethylene bag

SHELF LIFE AND STORAGE

270 Days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1754 kJ / 416 kcal
Fat	9.38 g
(of which saturates)	4.15 g
Available Carbohydrate	73.14 g
(of which sugars)	35.56 g
Protein	7.68 g
Fibre	1.70 g
Salt	2.35 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

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	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

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Reason for new version: New product			

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