

255520A Bakels Relax Clean Label 20kg

TYPE

Concentrated clean label dough relaxer consisting of inactivated yeast.

USAGE

0.2-0.5% on flour.

COMPOSITION	%	Country of Origin
Inactive Dry	100	Estonia
Yeast		

Ingredient Declaration: Inactive Dry Yeast

PACKAGING

20 kg net in food grade Multiwall Kraft bag with poly liner.

SHELF LIFE AND STORAGE

Store in a dry and cool area (<25 °C), Protected from sunlight and/or odorous materials. The product is best used within 18 months. and up to 3 months when open and properly stored in the recommended conditions.

NUTRITIONAL INFORMATION/100g

Energy	1632 kJ / 390 kcal
Fat	5.90 g
(of which saturates)	0.90 g
Available Carbohydrate	9.50 g
(of which sugars)	5.70 g
Protein	50.30 g
Fibre	24.30 g
Salt	0.31 g

MICROBIOLOGICAL TARGETS

Total Viable Count	<10000 cfu/g
Yeast & Moulds	<300 cfu/g
Coliforms	<10 cfu/g
E. coli	negative / g
Salmonella	negative /375 g
Staph aureus	negative / g

FOOD INTOLERANCE DATA

	Present in	Present on	Present
	Formulation	Line	on Site
Peanuts	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk (Including lactose)	No	No	No
Eggs	No	No	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No	Yes	Yes
Cereals containing Gluten	No	Yes	Yes
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Sulphur dioxide and sulphites >10mg/kg	No	Yes	Yes
GM labelling		No	
required			
Suitable for		Yes	<u>-</u>
Vegans &			
Vegetarians			

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

Version: 2	Issued By: SW	Date: 22/12/23	Checked By: SW		
Reason for new version: Name changed to Clean Label					

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