



BAKELS

TECHNICAL SERVICE

413020 BAKELS CROSSING MIX SG - 12.5Kg

TYPE

A powdered mix requiring only the addition of water.

Batter mix may be left up to 12 hours if sealed in an air tight container

USAGE

1,000 Kg Crossing Mix
950 Kg Water (approximately)

Whisk together 1 minute first speed. Scrape down.
Mix for further 2 minutes on top speed.

Note: Water level maybe adjusted to obtain desired piping consistency.

COMPOSITION	%	Country of Origin
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	80-85	The UK, Denmark, (The UK, France, United States, China, India)
Palm Oil SG	10-15	Malaysia, Indonesia
Carrier: E516 Calcium Sulphate	1-5	The UK
Glucose Syrup	1-5	France, Austria, Belgium
Modified Maize Starch	<1	United States
Salt	<1	The UK, Germany, China
Anticaking Agent: E551 Silicon Dioxide	<1	Germany
Antioxidant: E306 Tocopherol	trace	China

Ingredient Declaration: Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Palm Oil, Glucose Syrup, Modified Maize Starch, Salt.

PACKAGING

12.5kg net in food grade sachet laminate

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1738 kJ / 413 kcal
Fat	11.44 g
(of which saturates)	5.21 g
Available Carbohydrate	65.98 g
(of which sugars)	0.72 g
Protein	7.43 g
Fibre	3.27 g
Salt	0.51 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	No	Yes
Eggs	No	No	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No, possible contamination from wheat flour supply chain.	No	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		

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

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Reason for new version: production line changes updated allergen information and new packaging information			

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(British Bakels are RSPO certified – Certification number: BMT-RSPO-000024)

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