



# BAKELS

## TECHNICAL SERVICE

### 413047 SALT AND PEPPER TIGER PASTE SG 5KG

#### TYPE

A ready to use Salt & Pepper 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
Rapeseed Oil	55-60	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
Palm Stearin SG	20-25	Ivory Coast, Cameroon, Brazil, Malaysia, Indonesia, Colombia, Papua New Guinea, Thailand, Guatemala
Salt	10-15	The UK, Germany, China
Black Pepper	5-10	Vietnam
Flour Treatment Agents: E300 Ascorbic Acid, E920 L-Cysteine hydrochloride anhydrous	1-5	China, India
Barley Malt Extract	1-5	The UK
Stabiliser: E450iii Tetrasodium Pyrophosphate	<1	Germany, Morocco
Dextrose	<1	France, Italy, Belgium, Hungary, Spain, China, Turkey, Romania, Bulgaria, Croatia
Emulsifier: E471 Mono- and diglycerides of fatty acids	<1	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, Salt, Black Pepper, Flour Treatment Agents (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

5kg net in food grade plastic pail

#### SHELF LIFE AND STORAGE

270 days, ideal storage temperature is 15C to 25C.

Once opened please use within three weeks.

Note: Below 15C storage will create highly viscous product, above 25C storage will create oil separation

#### NUTRITIONAL INFORMATION/100g

Energy	3025 kJ / 735 kcal
Fat	78.40 g
(of which saturates)	18.66 g
Available Carbohydrate	5.95 g
(of which sugars)	2.07 g
Protein	0.73 g
Fibre	1.56 g
Salt	10.56 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	Yes	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No	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
<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

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Reason for new version: reformulation of recipe			

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