

175150 BAKTEM SPICED SG (MTO)

TYPE

A complete concentrate in paste form for the production of Hot Cross Buns, Spiced Buns and Spiced Bun Loaves

USAGE

25% on flour weight
Full recipe available on request

COMPOSITION	%	Country of Origin
Palm Stearin SG	20-25	Brazil, Malaysia, Indonesia, Colombia, Papua New Guinea, Peru, Costa Rica, Ecuador, Guatemala, Honduras, Panama
Dextrose	20-25	France, Italy, Belgium
Sugar	10-15	The UK, Netherlands, Zambia
Palm Oil SG	5-10	Papua New Guinea
Rapeseed Oil	5-10	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, Russia, Australia, Romania, Bulgaria, Croatia
Soya Flour	5-10	Austria, Hungary, Slovakia
Salt	5-10	The UK
Natural Flavouring	1-5	The UK, United States, Germany, Brazil, Belgium, Hungary, Netherlands, China, Indonesia, Sri Lanka, Vietnam, Switzerland
Wheat Flour (Statutory Additives: Calcium Carbonate, Iron, Thiamin, Nicotinamide)	1-5	The UK, (The UK, United States, Sweden, China, India)
Emulsifier: E322 Sunflower Lecithin	<1	Netherlands
Flour Treatment Agent: E300 Ascorbic Acid	<1	China
Enzyme	trace	France, Denmark, Netherlands
Carrier: E516 Calcium Sulphate	trace	The UK

Ingredient Declaration: Palm Stearin, Dextrose, Sugar, Palm Oil, Rapeseed Oil, Soya Flour, Salt, Natural Flavouring, Wheat Flour (Statutory Additives: Calcium Carbonate, Iron, Thiamin, Nicotinamide), Emulsifier (E322 Sunflower Lecithin), Flour Treatment Agent (E300 Ascorbic Acid).

PACKAGING

12.8 kg net in cardboard carton with a food grade polythene liner

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	2,403 kJ / 572 kcal
Fat	43.53 g
(of which saturates)	21.02 g
Available Carbohydrate	40.62 g
(of which sugars)	35.39 g
Protein	3.20 g
Fibre	1.60 g
Salt	5.95 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	No	No	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	Yes: Soya flour	Yes	Yes
Cereals containing Gluten	Yes: Wheat flour, Enzymes (wheat as carrier)	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 Vegetarians	Yes		

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

Version: 15	Issued By:	Date: 18/10/2016	Checked By: SW
Reason for new version: Additional spice supplier, additional COO			

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