



BAKELS

TECHNICAL SERVICE

199850 LECITEM 5000 PLUS MB - 12.5Kg

TYPE

A powdered bread improver.

USAGE

1% on flour weight in bread, 2% in rolls and wholemeal

COMPOSITION	%	Country of Origin
Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine)	45-50	The UK, (The UK, United States, Sweden, China, India)
Carrier: E516 Calcium Sulphate	30-35	The UK
Emulsifiers: E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids, E481 MB Sodium Stearoyl Lactylate	20-25	The UK, France, Denmark, Germany, Austria, Belgium, Czech Republic, Poland, Hungary, Netherlands, Slovakia, Malaysia, Ukraine, Russian Federation, Australia
Flour Treatment Agent: E300 Ascorbic Acid	1-5	China
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, Russian Federation, Australia, Romania, Bulgaria, Croatia
Enzyme (Wheat)	<1	France, Denmark, Germany, Finland, Netherlands, Sweden, Malaysia, Liechtenstein

Ingredient Declaration: Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Emulsifiers (E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids, E481 Sodium Stearoyl Lactylate), Flour Treatment Agent (E300 Ascorbic Acid), Rapeseed Oil.

PACKAGING

12.5kg net in a food grade polythene bag

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1500 kJ / 359 kcal
Fat	20.76 g
(Of which saturates)	19.06 g
Available Carbohydrate	37.91 g
(Of which sugars)	0.28 g
Protein	4.29 g
Fibre	1.87 g
Salt	0.07 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	No	Yes
Eggs	No	No	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No	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 Vegans & Vegetarians	Yes		

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

Version: 5	Issued By: SW	Date: 01/07/2019	Checked By: JH
Reason for new version: Spec review, updated countries of origin for enzymes			

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