



# BAKELS

## TECHNICAL SERVICE

### 218250 BACOM - 12.5Kg SG

#### TYPE

Bacom is a hydrate of distilled monoglycerides. This crystal form increases the efficiency of the emulsifier. Bacom also has a beneficial effect on crumb colour and texture.

#### USAGE

As below with the percentage of fat being reduced accordingly.

Bread - 0.5 to 1.0% flour weight.

Buns - 1 to 2% flour weight.

#### NUTRITIONAL INFORMATION/100g

Energy	950 kJ / 231 kcal
Fat	25.66 g
(of which saturates)	24.27 g
Available Carbohydrate	0.00 g
(of which sugars)	0.00 g
Protein	0.00 g
Fibre	0.00 g
Salt	0.00 g

#### MICROBIOLOGICAL TARGETS

Total Viable Count	<1,000 cfu/g
Total Enterobacteriaceae	<10 cfu/g
Yeast & Moulds	<10 cfu/g
<i>E. coli</i>	<10 cfu/g

COMPOSITION	%	Country of Origin
<b>Water</b>	<b>70-75</b>	<b>The UK</b>
<b>Emulsifiers: E471 SG Mono-and Diglycerides of Fatty Acids, E472e SG Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids</b>	<b>25-30</b>	<b>The UK, France, Denmark, Cameroon, Brazil, Italy, Austria, Belgium, Hungary, Spain, Malaysia, China, Indonesia, Argentina, Ukraine, Colombia, Papua New Guinea, Thailand, Norway, Russian Federation, Ghana, Romania, Costa Rica, Ecuador, Equatorial Guinea, Honduras, Oman, Trinidad And Tobago</b>
<b>Acidity Regulators: E260 Acetic Acid, E525 Potassium Hydroxide</b>	<b>1-5</b>	<b>The UK, Sweden</b>

#### 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	No	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>		

**Ingredient Declaration:** Water, Emulsifiers (E471 Mono-and Diglycerides of Fatty Acids, E472e Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids), Acidity Regulators (E260 Acetic Acid, E525 Potassium Hydroxide).

#### PACKAGING

12.5kg net in a food grade polythene liner in a cardboard box

#### SHELF LIFE AND STORAGE

270 days, cool and dry conditions

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

<b>Version: 17</b>	<b>Issued By: SW</b>	<b>Date: 17/10/2022</b>	<b>Checked By: JH</b>
Reason for new version: Allergen review for on line			

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