

Satin Creme Cake Coconut Mix SG 12.5Kg

Material: 4106379	EAN-code: 5410687069224 Bag
Commodity Code: 19012000	
Data Sheet Version: 1.1	Valid from (production date): 30.04.2021

Product Description

Mix to produce American style crème cakes and slice lines.

Certificate number: CU-RSPO SCC-816750

RSPO certified Segregation

RSPO number: 2-1152-20-000-00

Usage Information

Usage rate / recipe

Satin Crème Cake Mix: 1Kg, Egg: 350g, Vegetable Oil: 300g, Water: 225g

Application / Method

Place Satin Creme Cake mix in a bowl fitted with a beater. Combine egg, oil and water.

Add liquids to bowl and mix on slow speed for 2 minutes. Scrape down. Mix for 3 minutes at medium speed.

Bake at 160-185°C / 325-375°F for 25-50 minutes depending on size and variation.

Ovens may vary, so please refer to manufacturer's instructions.

Legal Declaration

Legal Name: Patisserie Mix

Country of Origin: GB *

*corresponds to the definition of country of origin laid down in Regulation (EU) No 1169/2011 on the provision of food information to consumers and refers to the origin of a food as determined in accordance with the Customs Code Regulation (Article 60 of Regulation (EU) No 952/2013). If additional information is required on origin of one of the products ingredients, please consult your Puratos contact.

Quid declaration: Contains 4.6% Desiccated Coconut per 100g

Declaration advice: See ingredient list.

Ingredient List

sugar, WHEAT flour (WHEAT flour, calcium carbonate, iron, nicotinamide, thiamine), desiccated coconut (4.6%), WHEAT starch, raising agent (disodium diphosphate (E450i), sodium hydrogen carbonate (E500ii)potassium carbonates (E501)), whey powder [MILK], emulsifiers (mono- and diglycerides of fatty acids (E471), sodium stearoyl-2-lactylate (E481)), rapeseed oil, modified potato starch, WHEAT gluten, natural flavouring, salt, stabilisers (sodium carboxy methyl cellulose (E466), guar gum (E412)).

Physical and Chemical Parameters

The product is analysed according to a predefined inspection plan.

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Appearance

Description	Appearance
Colour	Off-white
Physical Aspect	powder containing pieces

Nutritional Information (Average per 100 g/product)

The nutritional data presented are calculated data

Total fat	5,8 g
Total saturated fatty acids (SAFA)	4,0 g
Total mono-unsaturated fatty acids (MUFA)	0,9 g
Total poly-unsaturated fatty acids (PUFA)	0,5 g
Trans fatty acids	< 1 %
Total carbohydrates	82,3 g
Total starch	35,6 g
Total sugars	46,6 g
Total proteins	4,7 g
Total fibres	2,5 g
Moisture	5,2 g
Energy in Kcal	405,8 kcal
Energy in kJ	1716,4 kJ
Sodium (Na)	0,475 g
Salt (Na x 2,5)	1,188 g

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Allergen Information

According to EU Regulation 1169/2011 and its amendments of the European Parliament and of the Council of 25 October 2011.

Allergen	As Ingredient	Possible Cross Contamination
Cereals containing Gluten and products thereof	+	+
Crustaceans and products thereof	-	-
Eggs and products thereof	-	+
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	-	+
Milk and products thereof (including lactose)	+	+
Nuts and products thereof	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	-
Sulphur dioxide and sulphites (> 10 ppm)	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

- : Absence + : Presence

Food Contaminants

Not Applicable

Indicative Microbiological Values

Description	Specification
Total Viable Count	< 200000 CFU/g
Yeast & Moulds	< 1000 CFU/g
Salmonella	Not detected (/25g)
E. coli	< 10 CFU/g
Total Coliforms	< 1000 CFU/g

Note: This product is to be consumed after cooking or baking and is not ready to eat.

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GMO Labeling Information

The product contains no GM material, and no GM labelling is required

Irradiation Information

The product has not been treated with ionising radiation and does not contain irradiated ingredients, no specific labeling is required as set up in EC directive 1999/2 and its amendments

Quality Information

BRC Global standard certified
Grade AA

Storage Conditions

Advised Storage Conditions: Store in a dry place (R.H.: max 65%) between 5 and 25 °C
Storage Conditions after opening: Properly close the packaging after each use. Use before the 'best before' date.
Shelf Life Period: 12 Months

Packaging Information

Packaging	Pallet Description	Pallet	Qty	Unit
Bag 12.5 kg	Wooden pallet AN	AN (100 x 120)	1050	kg

Pallet Configuration: 7 bags per layer, 12 layers, 84 bags per pallet

Gross Pack Weight: 12.65 kg

Gross Pallet Weight: 1085 kg approx

Details Info

Type	Material	Colour	Dimensions	Weight	Closure
Sack	Paper	Printed	675X455X130 mm	164 g	Stitched
Layer card	Cardboard	Buff	1,2X1,0 m	401 g	n/a
Pallet	Wood	Blue	1,2X1,0 m	25 kg	n/a
Pallet wrap	Polyethylene (23µm)	Colourless		300 g	n/a

Inner packaging is certified suitable for contact with food, and complies with relevant legislation.

Dietary Information

Vegans	Non Suitable
Ovo-lacto vegetarians	Suitable
Lacto vegetarian	Suitable

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Coeliacs	Non Suitable
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Kosher	Unknown
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Halal	Certified
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Free from alcohol	Yes
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Free from pork	Yes
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Organic	No
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