

Tegral Chocolate Sponge bag 12.5Kg			
Material: 4106002 EAN-code: 5410687087112 Bag			
Commodity Code: 19012000			
Data Sheet Version: 1.0 Valid from (production date): 13.04.2020			

Product Description

Mix in powder form for sponge cake

Certificate number: CU-RSPO SCC-816750

RSPO certified Mass Balance

RSPO number: 2-0171-10-000-000

Usage Information

Usage rate / recipe

For Sponge Cake: Sponge Mix 1Kg, Water 520g

For Swiss Rolls: Sponge Mix 1Kg, Water 570g

Application / Method

For Sponge Cakes: Place Tegral Sponge Mix in a bowl fitted with a whisk. Add water while mixing on slow speed over 1 minute. Scrape down. Mix on fast speed for 8 minutes then 2 minutes on slow. Scale 200g into 6" tins and 470g into 10" tins. Bake at 180°C-18 minutes for 6" sponges, 21 minutes for 10" sponges.

For Swiss Rolls: Place Tegral Sponge Mix in a bowl fitted with a whisk. Add water while mixing on slow speed over 1 minute. Scrape down. Mix on fast speed for 4 minutes then 2 minutes on slow. Scale 1Kg into a 30 x 18" sheet and bake at 240°C for 5 to 6 minutes.

Legal Declaration

Legal Name:	Patisserie mix
Country of Origin:	GB
Quid declaration:	Prepared with 5,6 g Cocoa per 100 g.
Declaration advice:	See ingredient list

Ingredient List

WHEAT flour (WHEAT flour, calcium carbonate, iron, nicotinamide, thiamine), sugar, whole EGG powder, fat-reduced cocoa powder (5.6%), raising agents (disodium diphosphate (E450i), sodium hydrogen carbonate (E500ii)), glucose syrup, skimmed MILK powder, EGG white powder, emulsifiers (lactic acid esters of mono- and diglycerides of fatty acids (E472b), propane-1,2-diol esters of fatty acids (E477), mono- and diglycerides of fatty acids (E471)), salt, thickener (sodium carboxy methyl cellulose (E466)), colour (beta-carotene (E160ai)), flavouring

Physical and Chemical Parameters

The product is analysed according to a predefined inspection plan.



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Appearance

Description	Appearance
Colour	brown
Physical Aspect	Powder

Nutritional Information (Average per 100 g/product)

The nutritional data presented are calculated data

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Total fat	5,4	g
Total saturated fatty acids (SAFA)	2,8	g
Total mono-unsaturated fatty acids (MUFA)	1,3	g
Total poly-unsaturated fatty acids (PUFA)	0,5	g
Trans fatty acids	< 1	%
Total carbohydrates	72,7	g
Total starch	35,4	g
Total sugars	35,7	g
Total proteins	10,4	g
Total fibres	3,6	g
Moisture	5,6	g
Energy in Kcal	388,7	kcal
Energy in kJ	1.643,4	kJ
Sodium (Na)	1,004	g
Salt (Na x 2,5)	2,510	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)	1.050	kg

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

Gross Pack Weight: 12,65 kg

Gross Pallet Weight: 1.088 kg approx

Details Info

Туре	Material	Colour	Dimensions	Weight	Closure
Sack	Paper	Printed	620X320X130 mm	120 g	Stitched
Sack liner	Polyethylene (40µm)	Blue	620X320X130 mm	27 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.



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Dietary Information

Vegans	Non Suitable
Ovo-lacto vegetarians	Suitable
Lacto vegetarian	Non Suitable
Coeliacs	Non Suitable
Kosher	Not Certified
Halal	Certified
Free from alcohol	Yes
Free from pork	Yes
Organic	No

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