Tel: +44 (0) 1277 262525 Customer Services: 08080 435687

www.4flour.co.uk

ADM Bakers' Mixes Range Product Specification

Product	Sponge Cake Mix	
ADM Product Code	1695-12	
Description	A complete mix for the production of sponge based products (i.e. round or sheet units) that just need the addition of water.	
Usage rate /application	As per application method on bag label	

Composition				
Description	%	Details		
Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin)	40-50	Statutory fortification of white flour required by UK Bread & Flour Regulations		
Sugar	30-40			
Whole Dried Egg	6-10			
Raising Agents	<5	E500, E450		
Skimmed Milk Powder	<5			
Concentrated Whey Protein (Milk)	<5			
Emulsifiers	<3	E475, E471, E481		
Cellulose Fibre	<3			
Salt	<0.5			
Stabiliser	<0.5	E415		
Colour	<0.5	E160a(ii)		
For allergens, including cereals of	containing gluten,	see ingredients highlighted above in bold .		

Sensory Information			
Appearance	Off-white free-flowing powder		
Odour	Vanilla note		
Flavour	For further manufacture, not for consumption in current state		



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Packaging, Coding, Transport and Storage			
Packaging	Plastic sack (12.5kg)		
Coding	Lot number, bag number, produced date, best before date (Example: LOT = 60152, BAG NO = 15, PRODUCED = 01/06/16, BB = 01/12/16)		
Recommended Storage and Transport Conditions	Cool, dry ambient conditions		
Shelf Life	6 months		

Typical Nutritional Information (per 100g)				
Quantity	Units			
374	kcal per 100g			
1585	kJ per 100g			
5.4	g per 100 g			
2.9	g per 100 g			
73.4	g per 100 g			
40.8	g per 100 g			
2.7	g per 100 g			
9.9	g per 100 g			
2.4	g per 100 g			
	Quantity 374 1585 5.4 2.9 73.4 40.8 2.7 9.9			

Allergen Information					
Component		Presence			
As defined in Regulation (EU) No 1169/2011 Annex II	As an ingredients in the recipe	Not as an ingredient but on the same manufacturing/ packing line	Not as an ingredient but on the same manufacturing site		
Cereals containing gluten, namely; wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains and products thereof	x			Wheat Flour	
Crustaceans Eggs	X			Dried Egg	
Fish	Α			Direct Egg	



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Peanuts			
Soya	х		Exempt: Emulsifier E475 – fully hardened soya oil – processing aid
Milk	х		Skimmed milk powder and concentrated whey protein
Nuts			
Celery			
Mustard		Х	
Sesame Seeds			
Sulphur Dioxide and Sulphites		Х	
Lupin			
Molluscs			

Note: all reasonable precautions that could be expected of a reasonable manufacturer have been taken to prevent cross-contamination in the raw materials used and in the manufacturing process. However, no guarantee of absolute absence can be given.

Genetic Modification

With reference to EU regulation 1829/2003 and 1830/2003; this product does not contain genetically modified ingredients and in addition no genetically modified ingredients are used at this site. All possible precautions are taken to ensure that materials that may be genetically modified are sourced from non-genetically modified sources. This is warranted by supplier declaration or audited supply trail.

	Yes	No	Comments
Is the product produced from genetically modified organisms?		Χ	
Does the product contain any genetically modified material?		Χ	
Does the product contain any proteins that have been protein engineered?		Х	

RSPO Accredited

Yes, certificate number = MB-RSPO-000522

PLEASE NOTE: apart from where palm is declared in the ingredient declaration, derivatives of palm may have been used in other ingredients

Suitability Information			
Suitable for:	Yes	No	Details
Vegetarians (ovo-lacto)	Х		
Vegans		Х	Contains milk, egg
Kosher certified		Х	But suitable
Halal certified		Х	But suitable
Organic		Х	



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Health & Safety

For health and safety information, please refer to the product data sheet. Available upon request.

The information provided in this specification is based upon the product formulation, the data provided by our supplier's raw material suppliers and the factory of manufacture at the date of issue of this specification.

Because of the numerous factors affecting results, all of our products are sold with the understanding that customers conduct their own test to determine suitability of our products. Statements herein should not be construed as representations, guarantees or warranties, expressed or implied, of any kind.