



British Bakels Ltd

PRODUCT NAME	Fish Batter Mix
BRITISH BAKELS CODE NO	399097
PACK SIZE	3.5kg
VERSION NUMBER	2

Manufacturing Site:

British Bakels Ltd Granville Way Bicester Oxon OX26 4JT Telephone Number: 01869 247098 Fax Number: 01869 369660	Approved by BRC for meeting the Global Standards of Food safety - Grade A 
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Contacts:

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WARRANTY DETAILS

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Product Description: A powdered mix for the production batter to coat a variety of foods

Shelf Life: Maximum from manufacture: 330 days
Once Opened: 8 weeks or before the best before date when stored in recommended conditions

Storage Conditions: Ambient, cool and dry conditions away from direct sunlight and frost
Once open reseal the bag and use within 8 weeks

Ingredients:

Ingredient	% Composition –in descending order	As Declared on Label	Country of Origin
Wheat Flour	90-95	Wheat Flour	UK
Maize Starch	1-5	Maize Starch	Germany, Italy, Spain, Netherlands
Raising Agents (Disodium Diphosphate, Sodium Bicarbonate)	1-5	Raising Agents (E450i, E500ii)	Israel, UK
Salt	<1	Salt	UK
Colour (Annatto)	Trace	Natural Colour (E160b)	Germany, Kenya, UK
Anticaking Agent: Tricalcium Phosphate E341iii	Trace	Non-declarable processing aid	UK

Ingredient Declaration

Wheat Flour (Contains Calcium Carbonate, Iron, Thiamine, Nicotinamide), Maize Starch, Raising Agents (E450i, E500ii), Salt, Natural Colour (E160b)

Allergen:

Please see ingredient declaration for allergens

GM Status: All products sold by British Bakels are free from genetically modified materials

Nutritional Information: (Typical values per 100g as sold)

	Value
Energy	1417 kJ / 337 kcal
Fat	1.3g
Of which: Saturates	0.2g
Carbohydrate	71.8g
Of which: Sugars	1.2g
Fibre	3.0g
Protein	8.2g
Salt	2.4g

FOOD INTOLERANCE DATA

NB: Contains refers to presence of ingredient in product or itself or in a processing aid

PRODUCT CONTAINS:

Peanuts		NO
Tree Nuts		NO
Sesame Seeds		NO
Milk and Milk Derivatives (Including Lactose)		NO
Egg and Egg Derivatives		NO
Fish and Fish Derivatives		NO
Crustaceans & Shellfish		NO
Soya and Soya Derivatives		NO
Cereals Containing Gluten	YES	
Celery		NO
Mustard		NO
Lupin		NO
Sulphur Dioxide and Sulphites (>10mg/kg)		NO
Nut and Nut derivatives		NO
Sorbates		NO
Benzoates		NO
Added Colours (Artificial/Nature Identical)		NO
BHA/BHT		NO
Glutamates		NO
Seeds and Seed Derivatives		NO
Artificial Sweeteners/Flavours		NO
Added Preservatives		NO
Animal Products & By-Products (inc carriers and solvents, excl. milk and eggs)		NO
Irradiated Material		NO
Natural Colours	YES	
Natural Flavours		NO
Yeast/Yeast Extract		NO
Alcohol		NO
Cocoa		NO

There are no nuts in British Bakels recipes and there are no nuts in the production areas. However we cannot guarantee that the raw materials entering the factory are free from nuts.

Microbiological Targets:

Test	Target
TVC:	<10,000cfu/g
Total Enterobacteriaceae:	<1,000cfu/g
Bacillus Cereus:	<100cfu/g
Yeasts:	<1,000cfu/g
Moulds:	<1,000cfu/g
Cl Perfringens:	<10cfu/g

Frequency of Test: Annually

PACKAGING: 4x3.5kg Polyethylene Sachet in a Carton Box

Outer Pack:

Outer Pack Description: Plain Carton Box

Method of Sealing: Taped

Dimensions: 330 x 251 x 335 mm

Outer Pack Barcode: 15023382002242

Gross Case Weight: 14.1 kg

Inner Pack:

Inner Pack Description: Polyethylene Sachet

Method of Sealing: Heat Sealing

Dimensions: 540x490 mm

Inner Pack Barcode: 5023382002245

Unit Weight: 3.5kg

Number of units per outer pack: 4

Coding Information:

Coding details: Product code, Product Name, batch code and best before date

Method of Deciphering Code: e.g. XYYYYYY, where X=year of manufacture, YYYYYY=consecutive batch no starting at 000001 on January 1st each year. Best before end month/year

Make Up Instructions:

Dry Mix	Approx Water	Approx Batter Portions (57g)
1kg	1800ml	49
Whole bag (3.5kg)	6300ml	171

1. Weigh out the required amount of cold water and fish batter mix into a bowl.
2. Using a whisk mix for 3 minutes, until a smooth batter is formed
3. Pat dry the surface of the food to be covered, toss in flour, then coat with the batter. Use batter mix to coat fish or vegetables.
4. Deep Fry - 180°C/350°F 4-5 mins until golden brown.

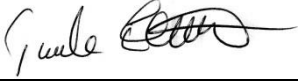
Ensure the product is piping hot throughout before serving

Appearance: Golden yellow crispy surface

Colour: Golden yellow

IMPORTANT

This specification is the property of British Bakels Ltd. Every care has been taken to give correct information to the best of our knowledge at the time of issue. This product complies with all relevant UK and EU Legislation as sold.

For and on behalf of British Bakels	
Name	Tuula Eacott
Position	Specifications Technologist
Signature	
Date Approved	22.07.2013