



413079 CROSSING PASTE SG - 10 x 1KG

TYPE

A ready to use crossing paste

USAGE

As required

COMPOSITION		%	Country of Origin
Water	40-45		The UK
Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin)	35-40		The UK, Denmark, Switzerland, (The UK, France, United States, China, India)
Humectant: E422 Glycerol	1-5		France, Germany, Belgium, Netherlands
Acidity Regulators: E333(iii) Tricalcium Citrate, E270 Lactic Acid	1-5		France, Germany, Belgium, Netherlands, Thailand
Rapeseed Oil	1-5		The UK, France, Denmark, Germany, Ireland, Italy, Austria, Belgium, Cyprus, Czech Republic, Estonia, Finland, Greece, Luxembourg, Poland, Slovenia, Hungary, Latvia, Malta, Portugal, Spain, Lithuania, Netherlands, Slovakia, Sweden, Australia, Romania, Bulgaria, Croatia
Palm Stearin SG	1-5		Ivory Coast, Cameroon, Brazil, Malaysia, Indonesia, Colombia, Papua New Guinea, Thailand, Guatemala
Salt	1-5		The UK, Germany, China
Emulsifiers: E481 SG Sodium stearoyl-2-lactylate, E491 MB Sorbitan Monostearate	<1		Malaysia
Preservative: E202 Potassium Sorbate	<1		China

Ingredient Declaration: Water, **Wheat** Flour

(Statutory Additives: Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin), Humectant (E422 Glycerol), Acidity Regulators (E333(iii) Tricalcium Citrate, E270 Lactic Acid), Rapeseed Oil, Palm Stearin, Salt, Emulsifiers (E481 Sodium stearoyl-2-lactylate, E491 Sorbitan Monostearate), Preservative (E202 Potassium Sorbate).

PACKAGING

10 x 1kg in food grade sachet laminate packed into cardboard carton.

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	762 kJ / 181 kcal
Fat	5.99 g
(of which saturates)	2.04 g
Available Carbohydrate	32.08 g
(of which sugars)	0.52 g
Protein	3.88 g
Fibre	1.27 g
Salt	1.08 g

MICROBIOLOGICAL TARGETS

<i>C. perfringens</i>	<10 cfu/g
<i>B. cereus</i>	<100 cfu/g
<i>E. coli</i>	<10 cfu/g
Salmonella	Absent in 25g
Staphylococcus	<20 cfu/g

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	No	Yes
Fish	No	No	No
Crustaceans	No	No	No
Shellfish			
Mollusc			
Soya	No, possible contamination from wheat flour supply chain.	Yes	Yes
Cereals containing Gluten	Yes	Yes	Yes
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Sulphur dioxide and sulphites >10mg/kg	No	No	No
GM labelling required	No		
Suitable for Vegans & Vegetarians	Yes		

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

Version: 2	Issued By: SW	Date: 16/10/2025	Checked By: NB
Reason for new version: folic acid added to wheat flour			

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