

133030/50/70/450 TINCOL

May 2013

MICROBIOLOGICAL TARGETS

TYPE	NUTRITIONAL INFORMATION / 100g

A high viscosity Vegetable Oil / Water Emulsion. Energy 1,494 kJ / 356 Kcal Ensures a consistent non-stick release of bread and rolls. Fat 39.5 g Minimises carbonisation and is not absorbed by the (of which saturates) 4.1 g dough. Carbohydrate Nil (of which sugars) Nil USAGE Protein Nil Salt Nil

Country of Origin

May be applied either by hand or automatic greasing equipment.

%

COMPOSITION

COM OBITION	70	country of origin	MICRODIOLOGICA					
			Total Viable Count	1000/g				
			Total	100/g				
			Enterobacteriaceae					
			E. Coli	<10g				
			Yeast & Moulds	100/g				
Water	55-60	UK						
Rapeseed Oil	35-40	UK, France, EU	FOOD INTOLERAN	FOOD INTOLERANCE DATA				
Emulsifiers: E476,	1-5	India, South		Present in	Present	Present		
E475	10	Africa		formulation	on Line	on Site		
Carnauba Wax	<1	Brazil	_					
			Peanuts	No	No	No		
			Tree Nuts	No	No	No		
			Sesame Seeds	No	No	No		
			Milk (Including Lactose)	No	No	Yes		
			Eggs	No	No	Yes		
			Fish	No	No	No		
			Crustaceans & Shellfish	No	No	No		
			Soya	No	Yes	Yes		
INGREDIENTS IN BOLD ARE DECLARABLE			Cereals containing Gluten	No	Yes	Yes		
			Celery	No	No	No		
PACKAGING			Mustard	No	No	No		
133030: 415kg returnal	ole tank		Lupin	No	No	No		
133050: 11.4kg Bag in l	Box							
133070: 200L Drum								
133450: Bulk			Sulphur dioxide and sulphites >10mg/kg	No	No	Yes		
SHELF LIFE & STORAGE		GM Labelling	No					
			required					
270 days, Cool and Dry Conditions			Suitable for	Yes				
-			Vegetarians					
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