



BAKELS

TECHNICAL SERVICE

382730 MULTI-MIX CAKE BASE SG

TYPE

A powdered cake mix designed for a variety of multi-purpose uses.

USAGE

1.000kg Multi mix Cake Base
0.230kg Water
0.300kg Oil
0.365kg Egg

Using beater, blend all ingreds for 1 min on slow speed
Scrape down, beat on second speed for 6 mins
Scale at approx 360g small loaf tin
Bake at 180C (360F) for approx 35 minutes.

SHELF LIFE AND STORAGE

365 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1632 kJ / 385 kcal
Fat	1.75 g
(Of which saturates)	0.45 g
Available Carbohydrate	86.19 g
(Of which sugars)	48.65 g
Protein	5.09 g
Fibre	1.90 g
Salt	1.26 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)	Yes: Whey Powder	Yes	Yes
Eggs	Yes: Whole Egg Powder	Yes	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No	Yes	Yes
Cereals containing Gluten	Yes: Wheat Flour, Wheat Gluten	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	Suitable for vegetarians Not suitable for vegans		

COMPOSITION	%	Country of Origin
Sugar	45-50	The UK, Mauritius, Zambia, Mozambique
Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine)	40-45	The UK, (The UK, United States, Sweden, China, India)
Thickener: Modified potato starch	1-5	Germany, Netherlands
Vegetarian Whey Powder (Milk)	1-5	The UK, Ireland
Raising Agents: E450i Disodium Diphosphate, E501 Potassium Hydrogen Carbonate	1-5	France, Germany, China
Wheat Gluten	1-5	France, Denmark, Germany, Belgium, Estonia, Finland, Poland, Latvia, Lithuania, Sweden
Emulsifiers: E475 Polyglycerol Esters of Fatty Acids, E481 SG Sodium Stearoyl Lactylate	1-5	Netherlands, Malaysia
Salt	<1	The UK, China
Modified Maize Starch	<1	France, Hungary
Stabilisers: E466 Sodium Carboxymethylcellulose, E412 Guar Gum, E415 Xanthan Gum	<1	France, China, India
Whole Egg Powder	trace	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, Romania, Bulgaria, Croatia

Ingredient Declaration: Sugar, Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Thickener (Modified potato starch), Vegetarian Whey Powder (Milk), Raising Agents (E450i Disodium Diphosphate, E501 Potassium Hydrogen Carbonate), **Wheat Gluten**, Emulsifiers (E475 Polyglycerol Esters of Fatty Acids, E481 Sodium Stearoyl Lactylate), Salt, Modified Maize Starch, Stabilisers (E466 Sodium Carboxymethylcellulose, E412 Guar Gum, E415 Xanthan Gum), Whole Egg Powder.

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

Version: 8	Issued By: JH	Date: 02/03/2020	Checked By: SW
Reason for new version: RSPO Status change from MB to SG			

PACKAGING

12.5kg net in food grade polythene bag

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