

373110 N/I MUFFIN AND CREME CAKE COMPLETE MB

TYPE

A powdered complete mix which requires the addition of water and oil

USAGE

- 12.500kg Muffin & Creme Cake Complete
- 3.375kg Oil
- 6.250kg Water
- 0.750kg Fruits, Nuts, Chocolate Chips etc
- 1. Using beater, mix for 1 min on 1st speed
- 2. Scrape down
- 3. Mix for 5 mins on 2nd speed
- 4. Fold in fruits, nuts, choc chips etc
- 5. For loaf cakes scale at apporx 450g or as required
- 6. For 18 x 30" trays scale at approx 6.5kg
- 7. Bake at 160C for approx 55 mins

COMPOSITION	%	Country of Origin
Wheat Flour (Statutory	45-50	The UK, United States, Poland,
Additives: Calcium		China, India, (The UK, United States,
Carbonate, Niacin, Iron,		Sweden, China, India)
Thiamine)		
Sugar	40-45	The UK, Netherlands, Mauritius,
		Zambia, Mozambique
Vegetarian Whey Powder	1-5	Ireland
(Milk)		
Milk Protein	1-5	Denmark
Raising Agents: E450i	1-5	France, Germany, China
Disodium Diphosphate,		, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
E501 Potassium		
Hydrogen Carbonate		
Whole Egg Powder	<1	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, Sweden, Romania, Bulgaria,
		Croatia (Local Name: Hrvatska), Slovakia
		(Slovak Republic)
Salt	<1	The UK
Emulsifiers: E472b	<1	Malaysia, Indonesia, Colombia, Papua New
Lactic Acid Esters of		Guinea, Thailand, EU (Austria, Belgium,
Mono-and Diglycerides of		Bulgaria, Croatia, Republic of Cyprus,
Fatty Acids, E477		Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece,
Propane- 1,2-Diol Esters		Hungary, Ireland, Italy, Latvia, Lithuania,
of Fatty Acids, E481 MB		Luxembourg, Malta, Netherlands, Poland,
Sodium Stearoyl		Portugal, Romania, Slovakia, Slovenia,
Lactylate		Spain, Sweden and the UK)
Modified Maize Starch	<1	France, Hungary
Glucose Syrup	<1	France, Germany, Austria, Slovakia
Skimmed Milk Powder	<1	France, Germany, Ireland, Italy,
		Belgium, Luxembourg, Lithuania,
		Netherlands
Stabiliser: E415 Xanthan	<1	China
Gum		
Natural Flavouring	trace	The UK, France, Madagascar,
_		Belgium, China, Japan

Ingredient Declaration: Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Sugar, Vegetarian Whey Powder (Milk), Milk Protein, Raising Agents(E450i, E501), Whole Egg Powder, Salt, Emulsifiers (E472b, E477, E481), Modified Maize Starch, Glucose Syrup, Skimmed Milk Powder, Stabiliser (E415), Natural Flavouring.

PACKAGING

12.5kg net in food grade polythene bag.

SHELF LIFE AND STORAGE

360 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1647 kJ / 388 kcal
Fat	1.82 g
(Of which saturates)	1.03 g
Available Carbohydrate	84.58 g
(Of which sugars)	46.12 g
Protein	7.36 g
Fibre	1.95 g
Salt	1.32 g

MICROBIOLOGICAL TARGETS

C. perfringens	<10 cfu/g
B. cereus	<100 cfu/g
E. coli	<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, Milk Protein, Milk powder	Yes	Yes
Eggs	Yes: Egg Powder	Yes	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No	Yes	Yes
Cereals containing Gluten	Yes: Wheat Flour	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	No		
required			
Suitable for Vegetarians	Yes		

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

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Reason for new version: Spec review, updated countries of origin, micro					

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