



BAKELS

TECHNICAL SERVICE

382755 MULTIMIX COMPLETE MB 12.5KG

TYPE

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

RECIPE

1000g MULTIMIX Complete

480g Water

275g Oil

(Inclusions as required)

Using beater, blend ingredients 1 min slow.

Scrape down, beat 6 mins 2nd speed

Scale at approx. 360g into small loaf tin.

Bake at 180C (360F) for approx. 35 mins.

COMPOSITION	%	Country of Origin
Sugar	40-45	The UK, Mauritius, Zambia, Mozambique
Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine)	35-40	The UK, (The UK, United States, Sweden, China, India)
Whole Egg Powder	5-10	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
Thickener: Modified Potato Starch	1-5	Germany, Netherlands
Vegetarian Whey Powder (Milk)	1-5	Ireland
Raising Agents: E450i Disodium Diphosphate, E501 Potassium Hydrogen Carbonate	1-5	Germany, China
Wheat Gluten	1-5	Denmark, Germany, Estonia, Finland, Poland, Latvia, Lithuania, Sweden, Russian Federation
Emulsifiers: E471 Mono- and diglycerides of fatty acids, E481 MB Sodium Stearoyl Lactylate	<1	France, Denmark, Germany, Austria, Belgium, Czech Republic, Poland, Hungary, Malaysia, Indonesia, Ukraine, Australia, Kazakhstan, Romania
Salt	<1	The UK
Modified Maize Starch	<1	France, Hungary
Preservative: E202 Potassium Sorbate	<1	China
Stabilisers: E466 Sodium Carboxymethylcellulose, E412 Guar Gum, E415 Xanthan Gum	<1	France, China, India

Ingredient Declaration: Sugar, Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Whole Egg Powder, Thickener (Modified Potato Starch), Vegetarian Whey Powder (Milk), Raising Agents (E450i Disodium Diphosphate, E501 Potassium Hydrogen Carbonate), Wheat Gluten, Emulsifiers (E471 Mono- and diglycerides of fatty acids, E481 Sodium Stearoyl Lactylate), Salt, Modified Maize Starch, Preservative (E202 Potassium Sorbate), Stabilisers (E466 Sodium Carboxymethylcellulose, E412 Guar Gum, E415 Xanthan Gum).

PACKAGING

12.5kg net in food grade polythene bag.

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1692 kJ / 400 kcal
Fat	4.96 g
(Of which saturates)	2.08 g
Available Carbohydrate	78.01 g
(Of which sugars)	45.39 g
Protein	8.45 g
Fibre	1.73 g
Salt	1.12 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, 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	Yes for vegetarians No for vegans		

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

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Reason for new version: New product			

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