



BAKELS

TECHNICAL SERVICE

112970 EMINEX SG - ND

TYPE

A pumpable all vegetable fat for bread and fermented doughs. Contains a proportion of high slip point fat for Chorleywood Bread Process. Ideal for use in fully automated plants.

USAGE

2-3% in fermented goods (breads & rolls)

NUTRITIONAL INFORMATION/100g

Energy	3698 kJ / 900 kcal
Fat	99.94 g
(of which saturates)	11.93 g
Available Carbohydrate	0.03 g
(of which sugars)	0.04 g
Protein	0.00 g
Fibre	0.00 g
Salt	0.00 g

MICROBIOLOGICAL TARGETS

Total Viable Count	<1,000 cfu/g
Total Enterobacteriaceae	<10 cfu/g
Yeast & Moulds	<10 cfu/g
<i>E. coli</i>	<10 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	Yes	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No	Yes	Yes
Cereals containing Gluten	No	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		

COMPOSITION	%	Country of Origin
Rapeseed Oil	85-90	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 Oil SG	5-10	Malaysia, Indonesia, Papua New Guinea
Palm Stearin SG	1-5	Malaysia, Indonesia, Papua New Guinea
Emulsifier: E322 Rapeseed / sunflower Lecithin	1-5	Germany, Italy, Austria, Poland, Hungary, Spain, Netherlands

Ingredient Declaration: Rapeseed Oil, Palm Oil, Palm Stearin, Emulsifier (E322 Rapeseed / sunflower Lecithin).

PACKAGING

900kg net in non-returnable Schutz tank

SHELF LIFE AND STORAGE

180 days, cool and dry conditions

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

Version: 6	Issued By: JH	Date: 05/09/2023	Checked By: SW
Reason for new version: Shelf life increased from 120 to 180 days			

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