



BAKELS

TECHNICAL SERVICE

194200 CLEAN LABEL IMPROVER 1% 25KG

TYPE

A powdered improver for use in high temperature applications i.e. Pizza and Ciabatta.

USAGE

Recommended 1% on flour weight.

NUTRITIONAL INFORMATION/100g

Energy	1581 kJ / 373 kcal
Fat	1.37 g
(Of which saturates)	0.39 g
Available Carbohydrate	79.18 g
(Of which sugars)	0.59 g
Protein	8.97 g
Fibre	3.91 g
Salt	0.01 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

COMPOSITION	%	Country of Origin
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	95-100	The UK, France, United States, Canada, Germany, Poland, (The UK, France, United States, China, India)
Flour Treatment Agent: E300 Ascorbic Acid	1-5	China
Enzyme (Wheat)	<1	France, Denmark, Germany, Finland, Netherlands, Sweden, India, Liechtenstein

Ingredient Declaration: Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Flour Treatment Agent (E300 Ascorbic Acid).

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, possible contamination from wheat flour supply chain.	Yes	Yes
Cereals containing Gluten	Yes	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		

PACKAGING

25kg net in food grade polyethylene bag.

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

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

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Reason for new version: Updated RSPO number on spec			

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(British Bakels are RSPO certified – Certification number: CU-RSPO-SCC-894512)

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