

218650 MONOFRESH SUPER - 12.5Kg

TYPE

A crumb softener for bread, rolls and all fermented goods.

USAGE

0.5 – 1% on Flour Weight

COMPOSITION	%	Country of Origin
Wheat Flour (with	45-50	The UK, France, United
Calcium Carbonate,		States, Canada, Germany,
Iron, Niacin,		Poland, (The UK, France,
Thiamin)		United States, China, India)
Carrier: E516	30-35	The UK
Calcium Sulphate		
Soya Flour	15-20	Austria, Hungary, Slovakia
Rapeseed Oil	<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,
		Slovakia, Sweden, Ukraine,
		Russian Federation,
		Australia, Romania,
		Bulgaria, Croatia
Enzyme	trace	France, Denmark, Germany,
		Finland, Netherlands,
		Sweden, Liechtenstein

Ingredient Declaration: Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), **Soya** Flour, Rapeseed Oil.

PACKAGING

12.5kg net in food grade polythene bag.

SHELF LIFE AND STORAGE

365 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1192 kJ / 283 kcal
Fat	5.83 g
(of which saturates)	1.01 g
Available Carbohydrate	42.97 g
(of which sugars)	1.42 g
Protein	12.28 g
Fibre	4.57 g
Salt	0.01 g

MICROBIOLOGICAL TARGETS

Yeast & Moulds	<1000 cfu/g
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	Present on	Present
	Formulation	Line	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	Yes	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		No	· · · · · · · · · · · · · · · · · · ·
required			
Suitable for Vegans &		Yes	
Vegetarians			

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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