



BAKELS

TECHNICAL SERVICE

365120 EMILKA BAKE - 25Kg

TYPE

A skimmed milk powder replacement for use in baked goods.

USAGE

100g Emilka Bake to 1000g water

COMPOSITION	%	Country of Origin
Vegetarian Whey Powder (Milk)	60-65	The UK, Ireland
Soya Flour	20-25	The UK, Canada, Austria, Hungary, Slovakia
Dextrose	10-15	France, Italy, Belgium, Hungary, Spain, China, Turkey, Romania, Bulgaria, Croatia

Ingredient Declaration: Vegetarian Whey Powder (Milk), Soya Flour, Dextrose.

PACKAGING

25kg net in a food grade polythene bag

SHELF LIFE AND STORAGE

365 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1568 kJ / 371 kcal
Fat	5.75 g
(of which saturates)	1.27 g
Available Carbohydrate	63.38 g
(of which sugars)	60.59 g
Protein	14.79 g
Fibre	3.33 g
Salt	0.32 g

MICROBIOLOGICAL TARGETS

Yeast & Moulds	<1,000 cfu/g
<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	Yes	Yes
Eggs	No	Yes	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	Yes	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	Suitable for vegetarians Not suitable for vegans		

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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