



# BAKELS

## TECHNICAL SERVICE

### 382730 MULTI-MIX CAKE BASE MB

#### TYPE

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

#### USAGE

1.000kg Multi mix Cake Base  
0.230kg Water  
0.300kg Oil  
0.365kg Egg

Using beater, blend all ingreds for 1 min on slow speed  
Scrape down, beat on second speed for 6 mins  
Scale at approx 360g small loaf tin  
Bake at 182C for 30- 35 minutes.

COMPOSITION	%	Country of Origin
<b>Sugar</b>	<b>45-50</b>	The UK, France, South Africa, Brazil, Argentina, Mauritius, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland
<b>Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)</b>	<b>40-45</b>	The UK, (The UK, France, United States, China, India)
<b>Thickener: Modified potato starch</b>	<b>1-5</b>	Germany, Netherlands
<b>Vegetarian Whey Powder (Milk)</b>	<b>1-5</b>	The UK, Ireland
<b>Raising Agents: E450i Disodium Diphosphate, E501 Potassium Hydrogen Carbonate</b>	<b>1-5</b>	France, Germany, China, Thailand
<b>Wheat Gluten</b>	<b>1-5</b>	The UK, France, Denmark, Germany, Austria, Belgium, Czech Republic, Estonia, Luxembourg, Poland, Slovenia, Hungary, Latvia, Lithuania, Netherlands, Slovakia, Romania, Bulgaria, Croatia, Serbia
<b>Salt</b>	<b>&lt;1</b>	The UK, Germany, China
<b>Rice Starch</b>	<b>&lt;1</b>	France, Brazil, Italy, Greece, Portugal, Spain, Argentina, Pakistan, Thailand, Turkey, Vietnam, Mauritius, Paraguay, Russian Federation, Kazakhstan, Bulgaria, Cambodia, Chile, Guyana, Myanmar, Uruguay
<b>Modified Maize Starch</b>	<b>&lt;1</b>	France, United States, Hungary
<b>Emulsifiers: E475 MB Polyglycerol esters of fatty acids, E481 SG Sodium stearoyl-2-lactylate', E471 MB Mono- and diglycerides of fatty acids</b>	<b>&lt;1</b>	Canada, Brazil, Malaysia, Indonesia
<b>Stabilisers: E466 Sodium Carboxymethylcellulose, E412 Guar Gum, E415 Xanthan Gum</b>	<b>&lt;1</b>	France, China, India

**Ingredient Declaration:** Sugar, Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Thickener (Modified potato starch), Vegetarian Whey Powder (Milk), Raising Agents (E450i Disodium Diphosphate, E501 Potassium Hydrogen Carbonate), Wheat Gluten, Salt, Rice Starch, Modified Maize Starch, Emulsifiers (E475 Polyglycerol esters of fatty acids, E481 Sodium stearoyl-2-lactylate', E471 Mono- and diglycerides of fatty acids), Stabilisers (E466 Sodium Carboxymethylcellulose, E412 Guar Gum, E415 Xanthan Gum).

#### PACKAGING

12.5kg net in food grade polythene bag

#### SHELF LIFE AND STORAGE

365 days, cool and dry conditions

#### NUTRITIONAL INFORMATION/100g

Energy	1618 kJ / 381 kcal
Fat	1.15 g
(of which saturates)	0.67 g
Available Carbohydrate	86.73 g
(of which sugars)	48.65 g
Protein	5.08 g
Fibre	1.89 g
Salt	1.33 g

#### MICROBIOLOGICAL TARGETS

Yeast & Moulds	<1000 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	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	Suitable for vegetarians Not suitable for vegans		

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

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BRITISH BAKELS LTD  
Granville Way, Bicester, Oxon OX26 4JT  
Telephone 01869 247098 Fax 01869 242979  
Telephone (Sales) 01869 322440 Fax (Sales) 01869 369660  
bakels@bakels.com

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

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