

## 413020 BAKELS CROSSING MIX SG - 12.5Kg

#### **TYPE**

A powdered mix requiring only the addition of water.

Batter mix may be left up to 12 hours if sealed in an air tight container

#### **USAGE**

1,000 Kg Crossing Mix 950 Kg Water (approximately)

Whisk together 1 minute first speed. Scrape down. Mix for further 2 minutes on top speed.

Note: Water level maybe adjusted to obtain desired piping consistency.

COMPOSITION **Country of Origin** % Wheat Flour (with 80-85 The UK, Denmark, (The UK, France, United States, Calcium Carbonate, China, India) Iron, Niacin, Thiamin) Malaysia, Indonesia Palm Oil SG 10-15 Carrier: E516 1-5 The UK **Calcium Sulphate** France, Austria, Belgium **Glucose Syrup** 1-5 **United States Modified Maize** <1 Starch The UK, Germany, China Salt <1 **Anticaking Agent:** <1 Germany E551 Silicon

China

**Ingredient Declaration: Wheat** Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Palm Oil, Glucose Syrup, Modified Maize Starch, Salt.

trace

#### **PACKAGING**

Dioxide

**Tocopherol** 

Antioxidant: E306

12.5kg net in food grade sachet laminate

## SHELF LIFE AND STORAGE

270 days, cool and dry conditions

#### **NUTRITIONAL INFORMATION/100g**

Energy	1738 kJ / 413 kcal
Fat	11.44 g
(of which saturates)	5.21 g
Available Carbohydrate	65.98 g
(of which sugars)	0.72 g
Protein	7.43 g
Fibre	3.27 g
Salt	0.51 g

## MICROBIOLOGICAL TARGETS

Yeast & Moulds	<1,000 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 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	No	Yes
Eggs	No	No	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No, possible contamination from wheat flour supply chain.	No	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	

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

Version: 16	Issued By: SW	<b>Date:</b> 08/11/2022	Checked By: JH		
Reason for new version: production line changes updated allergen					
information and new packaging information, RSPO number updated on					
spec					

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