



BAKELS

TECHNICAL SERVICE

413077 RTU CROSSING PASTE MB 10x1Kg

TYPE

A ready to use crossing paste in 1kg piping bags

USAGE

As required.

COMPOSITION	%	Country of Origin
Water	45-50	The UK
Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine)	40-45	The UK, Denmark, (The UK, France, United States, China, India)
Humectant: E422 Glycerol	5-10	France, Germany, Belgium, Netherlands
Rapeseed Oil	1-5	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, Australia, Romania, Bulgaria, Croatia
Palm Stearin SG	1-5	Malaysia, Indonesia, Papua New Guinea
Acidity Regulator: E270 Lactic Acid	1-5	France, Belgium, Netherlands, Thailand
Salt	1-5	The UK, Germany, China
Emulsifiers: E481 SG Sodium Stearoyl Lactylate, E491 MB Sorbitan Monostearate	<1	Malaysia
Preservative: E202 Potassium Sorbate	<1	China

Ingredient Declaration: Water, Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Humectant (E422 Glycerol), Rapeseed Oil, Palm Stearin, Acidity Regulator (E270 Lactic Acid), Salt, Emulsifiers (E481 Sodium Stearoyl Lactylate, E491 Sorbitan Monostearate), Preservative (E202 Potassium Sorbate).

PACKAGING

10 x 1kg food grade polyethylene piping bags in carton.

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	807 kJ / 192 kcal
Fat	6.58 g
(of which saturates)	2.11 g
Available Carbohydrate	33.47 g
(of which sugars)	0.54 g
Protein	4.05 g
Fibre	1.32 g
Salt	1.10 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

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	No	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		

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

Version: 2	Issued By: SW	Date: 27/12/2023	Checked By: SW
Reason for new version: E481 now SG RSPO			

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