Product: BAKELS INSTANT STARCH

Article number: 356700

Description Thickening agent with neutral smell and taste.

Cold soluble, baking stable, acid stable, freeze stable and suitable for use in instant

fruit fillings.

Recipe: Known by customer

Ingredients: % Origin: Manufacture: Country of origin: Allergens*:

modified starch 100 % NL FR,HU

Heavy metals: According to EU Regulations.

Packaging: paper bag with PE inner coating

Containing: 20 kg

Expiry: 24 months if kept cool and dry

Bakels Senior N.V. is certified according to BRC, RFA, Organic, RSPO and Riskplaza certification schemes.

Page 1 from 3 Artno. 356700 Date: 30-11-2023 Version: 3

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Dutch food regulations and are subject tot change. Purchasers exporting this product, or finished items made from this product, should check the regulations of the importing country.

BAKELS SENIOR-N.V.

^{*} The legal allergens are stated only if they are not included already in the (bold) ingredient name.



PRODUCT INFORMATION

Allergens according EG regulation	Alleraens	according	EG	regulation
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Nr.	Allergen:		Nr.	Allergen:	
1.0	gluten	-	8.1	almonds	-
1.1	wheat	-	8.2	hazelnuts	-
1.2	rye	-	8.3	walnuts	-
1.3	barley	-	8.4	cashew nuts	-
1.4	oat	-	8.5	pecan nuts	-
1.5	spelt	-	8.6	brazil nut	-
1.6	kamut	-	8.7	pistachio nut	-
2.0	shell fish	-	8.8	macadamia	-
3.0	eggs	-	9.0	celery	-
4.0	fish	-	10.0	mustard	-
5.0	peanut	-	11.0	sesam	-
6.0	soy	-	12.0	sulphur dioxide/sulphites	-
7.0	milk	-	13.0	lupin	-
8.0	nuts	-	14.0	molluscs	-

^{- =} recipe without allergen, + = recipe with allergen.

May contain traces of gluten, eggs, soya, milk and/or lupine.

Nutritional values per 100 grams (calculation):	Nutritional va	lues per 100	grams (calculation):
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Energy (kJ)	1619	kJ
Energy (kcal)	386	kcal
Fat	0,1	g
- Saturated fatty acids	0,0	g
 Mono-unsaturated fatty acids 	0,0	g
- Poly-unsaturated fatty acids	0,0	g
Carbohydrates, of which	95,0	g
- Sugars	0,0	g
- Starch	95,0	g
Fibers	0,0	g
Proteins	0,3	g
Salt	0,025	g

Page 2 from 3 Artno. 356700 Date: 30-11-2023 Version: 3

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Microbiology:

Data which is proven statistically but not determined regularly.

Total plate count≤ 1000 cfu/gOsmophilic yeast≤ 100 cfu/gOsmophilic moulds≤ 10 cfu/gEnterobacteriaceae≤ 100 cfu/g

Listeria monocytogenes not detected in 1 g Salmonella not detected in 25 g

This product is in compliance with regulations 1829/2003/EC and 1830/2003/EC and is not subject to labelling as genetically modified ingredient.

Method/Dosage

Page 3 from 3 Artno. 356700 Date: 30-11-2023 Version: 3

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