



BAKELS

TECHNICAL SERVICE

176700 RICH FRUIT LOAF CONC NS SG

TYPE

A paste concentrate for the production of Rich Fruit Loaf.

USAGE

16 kg Flour
0.8 kg Yeast
2.88 kg RICH FRUIT LOAF CONCENTRATE
1.135 kg Eggs
8.864 kg Water
28 kg Sultanas
1.75 kg Cherries
1.75 kg Mixed Peel

Soak fruit in hot water for 15 mins, drain for 15 mins.

Mix all other ingreds for 3 mins on slow, 7 mins fast (spiral)

Dough temperature of 27°C, Add soaked fruit and mix to clear

Prove for 50 – 60 mins and bake at 230°C

COMPOSITION	%	Country of Origin
Sugar	25-30	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
Rapeseed Oil	15-20	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 Oil SG	15-20	Malaysia, Indonesia, Papua New Guinea
Palm Stearin SG	5-10	Malaysia, Indonesia, Papua New Guinea
Salt	5-10	The UK, Germany, China
Emulsifiers: E471 SG Mono and Diglycerides of Fatty Acids, E472e SG Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids, E481 MB Sodium Stearoyl Lactylate,	5-10	The UK, France, Denmark, Cameroon, Brazil, Italy, Austria, Belgium, Hungary, Spain, Malaysia, China, Indonesia, Argentina, Ukraine, Colombia, Papua New Guinea, Thailand, Norway, Russian Federation, Ghana, Romania, Costa Rica, Ecuador, Equatorial Guinea, Honduras, Oman, Trinidad And Tobago
Soya Flour	5-10	The UK, Canada, Austria, Hungary, Slovakia
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	1-5	The UK, France, United States, Canada, Germany, Poland, (The UK, France, United States, China, India)
Flour Treatment Agent: E300 Ascorbic Acid	<1	China
Enzyme (Wheat)	trace	France, Denmark, Germany, Finland, Netherlands, Sweden, India, Liechtenstein
Carrier: E516 Calcium Sulphate	trace	The UK

Ingredient Declaration: Sugar, Rapeseed Oil, Palm Oil, Palm Stearin, Salt, Emulsifiers (E471 Mono and Diglycerides of Fatty Acids, E472e Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids, E481 Sodium Stearoyl Lactylate,), Soya Flour, Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Flour Treatment Agent (E300 Ascorbic Acid).

PACKAGING

12.5kg in cardboard carton with food grade polyethylene liner

SHELF LIFE AND STORAGE

365 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	2615 kJ / 632 kcal
Fat	54.51 g
(of which saturates)	20.41 g
Available Carbohydrate	31.67 g
(of which sugars)	28.56 g
Protein	2.92 g
Fibre	1.27 g
Salt	8.35 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	Yes	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	Yes	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

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Reason for new version: Updated RSPO number on spec.			

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