

## 194645 SUPER SUPERTEX UNIVERSAL (MTO)

TYPE
A powdered bread improver

**USAGE** 

0.5-1% on Flour Weight

COMPOSITION	%	Country of Origin
Sova Flour	75-80	The UK, Canada, Austria,
		Hungary, Slovakia
Emulsifier: E472e	15-20	EU (Austria, Belgium,
Mono- and		Bulgaria, Croatia, Republic
diacetyltartaric acid		of Cyprus, Czech Republic,
esters of mono- and diglycerides of fatty acids		Denmark, Estonia, Finland,
		France, Germany, Greece,
		Hungary, Ireland, Italy,
acius		Latvia, Lithuania,
		Luxembourg, Malta,
		Netherlands, Poland,
		Portugal, Romania,
		Slovakia, Slovenia, Spain,
		Sweden), UK
Flour Treatment	1-5	China
Agent: E300		
Ascorbic Acid		
Enzyme (Wheat)	<1	France, Denmark, Germany,
		Finland, Netherlands,
		Sweden, India, Liechtenstein

**Ingredient Declaration:** Soya Flour, Emulsifier (E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids), Flour Treatment Agent (E300 Ascorbic Acid), Enzyme (**Wheat**).

## NUTRITIONAL INFORMATION/100g

Energy	1947 kJ / 468 kcal
Fat	29.98 g
(of which saturates)	18.02 g
Available Carbohydrate	15.42 g
(of which sugars)	7.99 g
Protein	28.16 g
Fibre	12.24 g
Salt	0.06 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	Present on	Present
	Formulation	Line	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	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 &	Yes		
Vegetarians			

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

Version: 11	Issued By: SW	Date: 23/01/2024	Checked By:SW	
Reason for new version: Updated RSPO number on spec				

### **PACKAGING**

20kg net in food grade polythene bag

# SHELF LIFE AND STORAGE

270 days, cool and dry conditions

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