



# BAKELS

## TECHNICAL SERVICE

### 196320 BRACK SG- 20Kg (MTO)

#### TYPE

A powdered improver for the production of Brack

#### USAGE

2% on flour weight

COMPOSITION	%	Country of Origin
<b>Soya Flour</b>	<b>35-40</b>	<b>The UK, Canada, Austria, Hungary, Slovakia</b>
<b>Stabilisers: E415 Xanthan Gum, E466 Sodium Carboxymethylcellulose</b>	<b>20-25</b>	<b>France, China</b>
<b>Emulsifier: E481 SG Sodium stearoyl-2-lactylate'</b>	<b>15-20</b>	<b>Malaysia</b>
<b>Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)</b>	<b>10-15</b>	<b>The UK, France, United States, Canada, Germany, Poland, (The UK, France, United States, China, India)</b>
<b>Flour Treatment Agent: E300 Ascorbic Acid</b>	<b>&lt;1</b>	<b>China</b>
<b>Enzymes (Wheat)</b>	<b>&lt;1</b>	<b>France, Denmark, Germany, Finland, Netherlands, Sweden, India, Liechtenstein</b>

**Ingredient Declaration:** Soya Flour, Stabilisers (E415 Xanthan Gum, E466 Sodium Carboxymethylcellulose), Emulsifier (E481 Sodium stearoyl-2-lactylate), **Wheat** Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Flour Treatment Agent (E300 Ascorbic Acid).

#### PACKAGING

20kg net in food grade polyethylene bag

#### SHELF LIFE AND STORAGE

365 days, cool and dry conditions

#### NUTRITIONAL INFORMATION/100g

Energy	1807 kJ / 436 kcal
Fat	26.94 g
(of which saturates)	20.76 g
Available Carbohydrate	19.76 g
(of which sugars)	4.16 g
Protein	15.28 g
Fibre	26.77 g
Salt	2.38 g

#### MICROBIOLOGICAL TARGETS

Yeast & Moulds	<1,000 cfu/g
<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	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
<b>GM labelling required</b>	<b>No</b>		
<b>Suitable for Vegans &amp; Vegetarians</b>	<b>Yes</b>		

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

<b>Version:</b> 11	<b>Issued By:</b> Sharron Waldron	<b>Date:</b> 09/02/2024
Reason for new version: Change to emulsifier, product now RSPO SG		

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(British Bakels are RSPO certified – Certification number: CU-RSPO-SCC- 894512)

A member of the International BAKELS Group