



# BAKELS

## TECHNICAL SERVICE

### 198310 LECIMUL IB - 25Kg (MTO)

#### TYPE

A powdered bread improver

#### USAGE

2% on Flour weight

COMPOSITION	%	Country of Origin
<b>Carrier: E170 Calcium Carbonate</b>	<b>25-30</b>	<b>The UK</b>
<b>Malted Barley Flour</b>	<b>20-25</b>	<b>The UK, France, Poland</b>
<b>Dextrose</b>	<b>15-20</b>	<b>France, Italy, Belgium, Hungary, Spain, China, Turkey, Romania, Bulgaria, Croatia</b>
<b>Soya Flour</b>	<b>15-20</b>	<b>The UK, Canada, Austria, Hungary, Slovakia</b>
<b>Emulsifier: E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids</b>	<b>5-10</b>	<b>EU (Austria, Belgium, Bulgaria, Croatia, Republic of Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden), UK</b>
<b>Flour Treatment Agent: E300 Ascorbic Acid</b>	<b>&lt;1</b>	<b>China</b>
<b>Enzyme (Wheat)</b>	<b>trace</b>	<b>France, Denmark, Germany, Finland, Netherlands, Sweden, India, Liechtenstein</b>

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

#### PACKAGING

25kg net in food grade polyethylene bag.

#### SHELF LIFE AND STORAGE

365 days, cool and dry conditions

#### NUTRITIONAL INFORMATION/100g

Energy	1280 kJ / 305 kcal
Fat	11.27 g
(of which saturates)	7.81 g
Available Carbohydrate	38.42 g
(of which sugars)	22.58 g
Protein	9.15 g
Fibre	6.94 g
Salt	0.03 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: 12</b>	<b>Issued By:</b> JH	<b>Date:</b> 31-Oct-23	<b>Checked By:</b> sw
Reason for new version: Additional country for enzymes			

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

A member of the International BAKELS Group