

392955 BAKTEM 5% CRUSTY SG

ТУРЕ	
A concentrate in powder form.	
USAGE	
5% on flour weight	

COMPOSITION	%	Country of Origin	
Salt	30-35	The UK, Germany, China	
Wheat Flour (with Calcium Carbonate,	25-30	The UK, France, United States, Canada, Germany, Poland, (The UK, France,	
Iron, Niacin, Thiamin)		United States, China, India)	
Soya Flour	20-25	The UK, Canada, Austria, Hungary, Slovakia	
Carrier: E516	10-15	The UK	
Calcium Sulphate			
Emulsifiers: E472e	5-10	Malaysia, Indonesia, Papua	
Mono- and		New Guinea, EU (Austria,	
diacetyltartaric acid		Belgium, Bulgaria, Croatia,	
esters of mono- and		Republic of Cyprus, Czech	
diglycerides of fatty		Republic, Denmark, Estonia,	
acids, E481 SG		Finland, France, Germany,	
Sodium stearoyl-2-		Greece, Hungary, Ireland,	
lactylate', E471 SG		Italy, Latvia, Lithuania,	
Mono and		Luxembourg, Malta,	
1,10110 44114		Netherlands, Poland,	
Diglycerides of		Portugal, Romania,	
Fatty Acids		Slovakia, Slovenia, Spain,	
Flour Treatment	<1	Sweden), UK China, India	
	\1	Cinna, muia	
Agent: E300			
Ascorbic Acid,			
E920 L-Cysteine			
hydrochloride			
anhydrous			
Enzyme (Wheat)	trace	France, Denmark, Germany,	
		Finland, Netherlands,	
		Sweden, India, Liechtenstein	

Ingredient Declaration: Salt, Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Soya Flour, Emulsifiers (E472e Monoand diacetyltartaric acid esters of mono- and diglycerides of fatty acids, E481 Sodium stearoyl-2-lactylate', E471 Mono and Diglycerides of Fatty Acids), Flour Treatment Agent (E300 Ascorbic Acid, E920 L-Cysteine hydrochloride anhydrous).

PACKAGING

12.5kg net in a food grade polyethylene bag

SHELF LIFE AND STORAGE

180 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1077 kJ / 258 kcal
Fat	12.82 g
(of which saturates)	8.74 g
Available Carbohydrate	24.19 g
(of which sugars)	2.15 g
Protein	9.33 g
Fibre	4.07 g
Salt	31.39 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	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		No	•
required			
Suitable for		Yes	
Vegans &			
Vegetarians			

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

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Reason for new version: Additional country for enzyme			

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