



BAKELS

TECHNICAL SERVICE

194245 CLEAN LABEL IMP SUP 0.5%-12.5KG

TYPE

A clean powdered bread improver

USAGE

0.5% on flour weight

COMPOSITION	%	Country of Origin
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	90-95	The UK, France, United States, Canada, Germany, Poland, (The UK, France, United States, China, India)
Flour Treatment Agent: E300 Ascorbic Acid	5-10	China
Enzyme (Wheat)	1-5	France, Denmark, Germany, Finland, Netherlands, Sweden, India, Liechtenstein
Carrier: E516 Calcium Sulphate	<1	The UK

Ingredient Declaration: Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Flour Treatment Agent(E300 Ascorbic Acid).

PACKAGING

12.5kg net in a food grade Bakels Laminate

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1512 kJ / 357 kcal
Fat	1.34 g
(of which saturates)	0.37 g
Available Carbohydrate	76.58 g
(of which sugars)	0.56 g
Protein	8.66 g
Fibre	3.74 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	No, possible contamination from wheat flour supply chain.	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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