



BAKELS

TECHNICAL SERVICE

365300 B'MILKA SG - NO SALP (MTO)

TYPE

A powder replacement for fresh buttermilk for use in the production of scones and soda bread.

USAGE

Mix together:
0.500 kg B'Milka
4.500 kg Water

COMPOSITION	%	Country of Origin
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	50-55	The UK, France, United States, Canada, Germany, Poland, (The UK, France, United States, China, India)
Whey Powder (Milk)	25-30	The UK, Ireland
Dextrose	15-20	France, Italy, Belgium, Hungary, Spain, China, Turkey, Romania, Bulgaria, Croatia
Raising Agent: E450 (i) Disodium Diphosphate	5-10	Germany
Emulsifier: E471 SG Mono and Diglycerides of Fatty Acids	1-5	Malaysia, Indonesia, Papua New Guinea

Ingredient Declaration: Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Whey Powder (Milk), Dextrose, Raising Agent (E450 (i) Disodium Diphosphate), Emulsifier (E471 Mono and Diglycerides of Fatty Acids).

PACKAGING

25kg net in a food grade polyethylene bag

SHELF LIFE AND STORAGE

365 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1498 kJ / 353 kcal
Fat	2.04 g
(of which saturates)	0.93 g
Available Carbohydrate	75.52 g
(of which sugars)	35.30 g
Protein	7.25 g
Fibre	2.03 g
Salt	3.09 g

MICROBIOLOGICAL TARGETS

Yeast & Moulds	<1000 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)	Yes	Yes	Yes
Eggs	No	Yes	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	Suitable for vegetarians Not suitable for vegans		

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

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