

218250 BACOM SG- 12.5kg

TYPE

Bacom is a hydrate of distilled monoglycerides. This crystal form increases the efficiency of the emulsifier. Bacom also has a beneficial effect on crumb colour and texture.

USAGE

As below with the percentage of fat being reduced accordingly.

Bread - 0.5 to 1.0% flour weight.

Buns - 1 to 2% flour weight.

COMPOSITION	%	Country of Origin
Water	70-75	The UK
Emulsifiers: E471	25-30	The UK, France,
SG Mono- and		Denmark, Ivory Coast,
Diglycerides of		Cameroon, Brazil,
Fatty Acids,		Italy, Austria, Belgium,
E472e SG Mono-		Hungary, Spain,
and Diacetyl		Malaysia, China,
Tartaric Acid		Indonesia, Argentina,
Esters of Mono-		Ukraine, Colombia,
and Diglycerides		Papua New Guinea,
of Fatty Acids		Thailand, Norway,
		Russian Federation ,
		Ghana, Romania,
		Costa Rica, Ecuador,
		Equatorial Guinea,
		Honduras, Oman,
		Trinidad And Tobago
Acidity	1-5	The UK, Sweden
Regulator: E260		
Acetic Acid, E525		
Potassium		
Hydroxide		

Ingredient Declaration: Water, Emulsifiers (E471 Mono- and Diglycerides of Fatty Acids, E472e Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids), Acidity Regulators (E260 Acetic Acid, E525 Potassium Hydroxide).

PACKAGING

12.5kg net in a food grade polythene liner in a cardboard box

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	949 kJ / 231 kcal
Fat	25.66 g
(Of which saturates)	24.27 g
Available Carbohydrate	0.00 g
(Of which sugars)	0.00 g
Protein	0.00 g
Fibre	0.00 g
Salt	0.00 g

MICROBIOLOGICAL TARGETS

Total Viable Count	<1,000 cfu/g
Total Enterobacteriaceae	<10 cfu/g
Yeast & Moulds	<10 cfu/g
E. coli	<10 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	No	No	Yes
lactose)			
Eggs	No	No	Yes
Fish	No	No	No
Crustaceans &	No	No	No
Shellfish			
Soya	No	Yes	Yes
Cereals	No	Yes	Yes
containing			
Gluten			
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Sulphur dioxide	No	No	No
and sulphites			
>10mg/kg			
GM labelling	No		
required			
Suitable for		Yes	
Vegetarians			

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

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		05/01/2018	JH		
Reason for new version: Spec review, updated micro, nutritional and					
countries of origin					

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