Technical Data Sheet

Satin Creme Cake Plain Mix SG bag 12.5Kg

Material: 4106374	**EAN-code:** 5410687069187 Bag
Commodity Code: 19012000	
Data Sheet Version: 1.1	**Valid from (production date):** 14.11.2019

Product Description

Mix to produce American style crème cakes and slice lines.

Certificate number: CU-RSPO SCC-816750

RSPO certified Segregation

RSPO number: 2-0171-10-000-000

Usage Information

Usage rate / recipe

Cake mix: 1000g Egg: 350g Vegetable oil: 300g Water: 225g

Application / Method

Place Satin Creme Cake mix in a bowl fitted with a beater. Combine egg, oil and water. Add liquids to bowl and mix on slow speed for 2 minutes. Scrape down. Mix for 3 minutes at medium speed. Bake at 160-185°C / 325-375°F for 25-50 minutes depending on size and variation. Ovens may vary, so please refer to manufacturer's instructions.

Legal Declaration

Legal Name:	Patisserie mix
Country of Origin:	GB
Declaration advice:	See ingredient list. Rapeseed oil not declared.

Ingredient List

sugar, WHEAT flour (WHEAT flour, calcium carbonate, iron, nicotinamide, thiamine), WHEAT starch, raising agents (disodium diphosphate (E450i), potassium carbonates (E501), sodium hydrogen carbonate (E500ii)), emulsifiers (mono- and diglycerides of fatty acids (E471), sodium stearoyl-2-lactylate (E481)), whey powder [MILK], rapeseed oil, modified starch, WHEAT gluten, salt, stabilisers (sodium carboxy methyl cellulose (E466), guar gum (E412)), natural flavouring.

Physical and Chemical Parameters

The product is analysed according to a predefined inspection plan.

Appearance

Description	Appearance
Colour	cream coloured
Physical Aspect	Powder

Satin Creme Cake Plain Mix SG bag 12.5Kg

Material: 4106374		**EAN-code:** 5410687069187 Bag	
Commodity Code: 19012000			
Data Sheet Version: 1.1		**Valid from (production date):** 14.11.2019	

Nutritional Information   (Average per 100 g/product)

The nutritional data presented are calculated data

Total fat	3,4	g
Total saturated fatty acids (SAFA)	1,8	g
Total mono-unsaturated fatty acids (MUFA)	0,8	g
Total poly-unsaturated fatty acids (PUFA)	0,5	g
Trans fatty acids	< 1	%
Total carbohydrates	84,6	g
Total starch	38,2	g
Total sugars	46,3	g
Total proteins	4,8	g
Total fibres	2,1	g
Moisture	5,6	g
Energy in Kcal	392,5	kcal
Energy in kJ	1.662,9	kJ
Sodium (Na)	0,480	g
Salt (Na x 2,5)	1,200	g

Satin Creme Cake Plain Mix SG bag 12.5Kg	
Material: 4106374	**EAN-code:** 5410687069187 Bag
Commodity Code: 19012000	
Data Sheet Version: 1.1	**Valid from (production date):** 14.11.2019

Allergen Information

According to EU Regulation 1169/2011 and its amendments of the European Parliament and of the Council of 25 October 2011.

Allergen	As Ingredient	Possible Cross Contamination
Cereals containing Gluten and products thereof	+	+
Crustaceans and products thereof	-	-
Eggs and products thereof	-	+
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	-	+
Milk and products thereof (including lactose)	+	+
Nuts and products thereof	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	-
Sulphur dioxide and sulphites (> 10 ppm)	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

- : Absence   + : Presence

Food Contaminants

Not Applicable

Indicative Microbiological Values

Description	Specification
Total Viable Count	< 200000 CFU/g
Yeast & Moulds	< 1000 CFU/g
Salmonella	Not detected (/25g)
E. coli	< 10 CFU/g
Total Coliforms	< 1000 CFU/g

Note: This product is to be consumed after cooking or baking and is not ready to eat.

Technical Data Sheet

Puratos
Reliable partners in innovation

Satin Creme Cake Plain Mix SG bag 12.5Kg	
Material: 4106374	**EAN-code:** 5410687069187 Bag
Commodity Code: 19012000	
Data Sheet Version: 1.1	**Valid from (production date):** 14.11.2019

GMO Labeling Information

The product does not contain ingredients and additives of GM origin and does not require additional labeling (EC regulation 1830/2003 as amended).

Irradiation Information

The product has not been treated with ionising radiation and does not contain irradiated ingredients, no specific labeling is required as set up in EC directive 1999/2 and its amendments

Quality Information

BRC Global standard certified
Grade AA

Storage Conditions

Advised Storage Conditions:	Store in a dry place (R.H.: max 65%) between 5 and 25 °C
Storage Conditions after opening:	Properly close the packaging after each use. Use before the 'best before' date.
Shelf Life Period:	12 Months

Packaging Information

General Info

Packaging	Pallet Description	Pallet	Qty	Unit
Bag 12,5 kg	Wooden pallet AN	AN (100 x 120)	1.050	kg

Pallet Configuration: 7 bags per layer, 12 layers, 84 bags per pallet

Gross Pack Weight: 12,65 kg

Gross Pallet Weight: 1.088 kg approx

Details Info

Type	Material	Colour	Dimensions	Weight	Closure
Sack	Paper	Printed	620X320X130 mm	120 g	Stitched
Sack liner	Polyethylene (40µm)	Blue	620X320X130 mm	27 g	Stitched
Layer card	Cardboard	Buff	1,2X1,0 m	401 g	n/a
Pallet	Wood	Blue	1,2X1,0 m	25 kg	n/a
Pallet wrap	Polyethylene (23µm)	Colourless		300 g	n/a

Dietary Information

Puratos
Reliable partners in innovation

Satin Creme Cake Plain Mix SG bag 12.5Kg

Material: 4106374	**EAN-code:** 5410687069187 Bag
Commodity Code: 19012000	
Data Sheet Version: 1.1	**Valid from (production date):** 14.11.2019

Vegans	Non Suitable
Ovo-lacto vegetarians	Suitable
Lacto vegetarian	Suitable
Coeliacs	Non Suitable
Kosher	Not Certified
Halal	Certified
Free from alcohol	Yes
Free from pork	Yes
Organic	No

The above information is provided for our customers only (and we accept no liability to any third parties) and reflect our current knowledge and experience. All products are supplied in accordance with our general terms and conditions for sale. We can accept no liability for the effects of any combinations or mixtures of the product which are not conformed to our recommendations. In using the product our customers are reminded to comply with all relevant legal, administrative and regulatory requirements and procedures relating to its use and the protection of the environment.