

392950 CRUSTY CONCENTATE SG 5%

TYPE

A concentrate in powder form.

USAGE

5% on flour weight

COMPOSITION	%	Country of Origin
Salt	30-35	The UK, China
Wheat Flour	25-30	The UK, (The UK, United
(Statutory		States, Sweden, China,
Additives: Calcium		India)
Carbonate, Niacin,		
Iron, Thiamine)		
Soya Flour	20-25	Austria, Hungary, Slovakia
Carrier: E516	10-15	The UK
Calcium Sulphate		
Emulsifiers: E472e	5-10	Malaysia, Indonesia, Papua
Mono- and		New Guinea, Thailand,
diacetyltartaric acid		Austria, Belgium, Bulgaria,
esters of mono- and		Croatia, Republic of Cyprus,
diglycerides of fatty		Czech Republic, Denmark, Estonia, Finland, France,
acids, E481 SG		Germany, Greece, Hungary,
Sodium Stearoyl		Ireland, Italy, Latvia,
Lactylate, E471 SG		Lithuania, Luxembourg,
Mono and		Malta, Netherlands, Poland,
Diglycerides of		Portugal, Romania,
Fatty Acids		Slovakia, Slovenia, Spain,
		Sweden, UK
Flour Treatment	<1	China, India
Agents: E300		
Ascorbic Acid,		
E920 L-cysteine		
Hydrochloride		
Monohydrate		
Enzyme (Wheat)	trace	France, Denmark, Germany,
		Finland, Netherlands,
		Sweden, Liechtenstein

Ingredient Declaration: Salt, Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Soya Flour, Emulsifiers (E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids, E481 Sodium Stearoyl Lactylate, E471 Mono and Diglycerides of Fatty Acids), Flour Treatment Agents (E300 Ascorbic Acid, E920 L-cysteine Hydrochloride Monohydrate).

PACKAGING

25kg net in a food grade polyethylene bag

SHELF LIFE AND STORAGE

180 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1106 kJ / 265 kcal
Fat	13.74 g
(Of which saturates)	8.89 g
Available Carbohydrate	23.60 g
(Of which sugars)	1.71 g
Protein	9.59 g
Fibre	4.21 g
Salt	31.28 g

MICROBIOLOGICAL TARGETS

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 Formulation Line	Present on	Present on Site
		Line	
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	Yes: Soya Flour	Yes	Yes
Cereals	Yes: Wheat	Yes	Yes
containing	Flour, Enzymes		
Gluten	wheat as carrier		
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		
Vegans &			
Vegetarians			

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

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Reason for new version: Spec review, updated countries of origin and change to palm status from MB to SG						

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