



BAKELS

TECHNICAL SERVICE

194300-QUANTUM PREMIUM

June 2012

TYPE			NUTRITIONAL INFORMATION / 100g			
A powdered 1% bread improver			Energy	1,305 kJ		
USAGE				311 kcal		
1% on flour weight			Protein	6.0 g		
			Carbohydrate	39.6g		
			(of which sugars)	5.8 g		
			Fat	13.7 g		
			(of which saturates)	3.2 g		
			Fibre	2.3 g		
			Sodium	230 mg		
COMPOSITION	%	Country of Origin	MICROBIOLOGICAL STANDARDS			
Wheat Flour	40-45	UK, USA, Canada	Total Viable Count	Max 10,000/g		
			Total	Max 1000/g		
			Enterobacteriaceae			
			E. Coli	Absent in 10g		
			Yeast	Max 10/g		
			Moulds	Max 1000/g		
			FOOD INTOLERANCE DATA			
Calcium Sulphate E516	30-35	UK		Present in formulation	Present on Line	Present on Site
Emulsifiers: E481, E472e	10-15	South Africa, Netherlands, Malaysia	Peanuts	No	No	No
Soya Flour	5-10	Austria	Tree Nuts	No	No	No
Dextrose	5-10	Belgium	Sesame Seeds	No	No	No
Anticaking Agent:	1-5	South Africa	Milk (Including Lactose)	No	Yes	Yes
Calcium Carbonate E170			Eggs	No	No	Yes
Flour Treatment Agent: E300	1-5	China	Fish	No	No	No
Vegetable Oil: Rapeseed	1-5	UK, France	Crustaceans & Shellfish	No	No	No
Calcium Silicate E552	<1	Netherlands	Soya	Yes: Soya flour, Soya Extract	Yes	Yes
Enzymes	<1	France, Denmark	Cereals containing Gluten	Yes: Wheat flour, Enzymes	Yes	Yes
Soya Extract	Trace	Australia	Celery	No	No	No
Rice Starch	Trace	Australia	Mustard	No	No	No
			Lupin	No	No	No
INGREDIENTS IN BOLD ARE DECLARABLE			Sulphur dioxide and sulphites >10mg/kg	No	No	Yes
PACKAGING						
12.5 KG Bakels Food Grade Polythene sack			GM Labelling required	No		
SHELF LIFE & STORAGE						
270 days, Cool and Dry Conditions			Suitable for Vegetarians	Yes		
Issue No: 1	Issued By: TE		Date: 22.06.2012	Checked By: DJ		

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