

571140 INSTANT LEMON SUPREME

TYPE

Instant Lemon Supreme is an instant mix in powder form, which is made up with cold water giving a lemon flavoured filling for lemon meringue pies.

USAGE

1.2 kg INSTANT LEMON SUPREME 4.0 kg Cold Water

Place water in mixing bowl.

On slow speed and using whisk, rain in INSTANT LEMON SUPREME, scrape down.

Mix thoroughly for approximately 2 minutes.

Deposit into prepared baked pastry cases.

Top with MERINGUE TOPPING

Flash bake in oven at 205°C (400°F).

COMPOSITION	%	Country of Origin
Sugar	50-55	The UK, France, South Africa, Brazil,
		Poland, Argentina, Mauritius, Malawi,
		Zambia, Belize, Costa Rica, El Salvador,
		Fiji, Guadeloupe, Guatemala, Guyana,
		Honduras, Jamaica, Mozambique,
		Nicaragua, Reunion, Swaziland
Modified Maize Starch	30-35	France, Hungary
Acidity Regulators: E330 Citric	5-10	Austria, China, Colombia
Acid, E331iii Trisodium Citrate		
Whole Milk Powder	1-5	The UK, Ireland
Stabiliser: E401 Sodium Alginate	1-5	South Africa, South America (Argentina,
		Bolivia, Brazil, Chile, Colombia, Ecuador,
		Guyana, Paraguay, Peru, Suriname,
		Uruguay, Venezuela), EU (Austria,
		Belgium, Bulgaria, Croatia, Republic of
		Cyprus, Czech Republic, Denmark,
		Estonia, Finland, France, Germany,
		Greece, Hungary, Ireland, Italy, Latvia,
		Lithuania, Luxembourg, Malta,
		Netherlands, Poland, Portugal, Romania,
		Slovakia, Slovenia, Spain, Sweden and the
		UK)
Salt	<1	The UK
Rapeseed Oil	<1	The UK, France, Denmark, Germany,
		Ireland, Italy, Austria, Belgium, Cyprus,
		Czech Republic, Estonia, Finland, Greece,
		Luxembourg, Poland, Slovenia, Hungary,
		Latvia, Malta, Portugal, Spain, Lithuania,
		Netherlands, Slovakia, Sweden, Ukraine,
		Russian Federation, Australia, Romania,
		Bulgaria, Croatia
Natural Flavouring	<1	Italy
Colours: E100 Curcumin,	<1	Germany
E160(b) Annatto		
Preservative: E202 Potassium	<1	China
Sorbate		

Ingredient Declaration: Sugar, Modified Maize Starch, Acidity Regulators (E330 Citric Acid, E331iii Trisodium Citrate), Whole **Milk** Powder, Stabiliser (E401 Sodium Alginate), Salt, Rapeseed Oil, Natural Flavouring, Colours (E100 Curcumin, E160 (b) Annatto), Preservative (E202 Potassium Sorbate).

PACKAGING

12.5 kg net in food grade polyethylene bag

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1565 kJ / 369 kcal
Fat	1.53 g
(Of which saturates)	0.81 g
Available Carbohydrate	86.77 g
(Of which sugars)	53.45 g
Protein	1.40 g
Fibre	1.48 g
Salt	1.09 g

MICROBIOLOGICAL TARGETS

B. cereus	<50 cfu/g
E. coli	<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	Yes	Yes
Cereals containing Gluten	No	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		No	
required			
Suitable for	Suitable for vegetarians		
Vegans &	Not suitable for vegans		
Vegetarians			

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

Version: 16	Issued By: SW	Date: 16/08/2019	Checked By: JH
Reason for new version: Spec review, updated countries of origin			

While Bakels endeavour to ensure that all information and recommendations for the application of Bakels products are accurate and based on reliable tests and research we do not guarantee performance as we have no direct control over distribution storage or use by purchasers. We warrant that we have exercised due diligence to ensure our products comply with all relevant UK regulation with regard to permitted and ingredients in force at the time of production. These regulations are subject to change and customers should satisfy themselves that the time of use the products continue to comply with complete the products continue to the products continue to the products or products products produced from then should ensure that the ingredients and their intended use comply with local regulations. All recommendations and sales are made on the basis that Bakels or their agents will not be held liable for damages resulting from the use of these products. No representative of Bakels has any authority to waive or change the above provision. Nothing contained here shall imply a recommendation to infringe on patents now or hereafter in existence.