382730 MULTI-MIX CAKE BASE MB

A powdered cake mix designed for a variety of multi-purpose uses.

1.000kg Multi mix Cake Base 0.230kg Water

0.300kg Oil

0.365kg Egg

Using beater, blend all ingreds for 1 min on slow speed Scrape down, beat on second speed for 6 mins Scale at approx 360g small loaf tin Bake at 182C for 30- 35 minutes.

COMPOSITION	%	Country of Origin
Sugar	45-50	The UK, France, South Africa, Brazil, Argentina, Mauritius, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland
Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)	40-45	The UK, (The UK, France, United States, China, India)
Thickener: Modified potato starch	1-5	Germany, Netherlands
Vegetarian Whey Powder (Milk)	1-5	The UK, Ireland
Raising Agents: E450i Disodium Diphosphate, E501 Potassium Hydrogen Carbonate	1-5	France, Germany, China, Thailand
Wheat Gluten	1-5	The UK, France, Denmark, Germany, Austria, Belgium, Czech Republic, Estonia, Luxembourg, Poland, Slovenia, Hungary, Latvia, Lithuania, Netherlands, Slovakia, Romania, Bulgaria, Croatia, Serbia
Salt	<1	The UK, Germany, China
Rice Starch	<1	France, Brazil, Italy, Greece, Portugal, Spain, Argentina, Pakistan, Thailand, Turkey, Vietnam, Mauritius, Paraguay, Russian Federation, Kazakhstan, Bulgaria, Cambodia, Chile, Guyana, Myanmar, Uruguay
Modified Maize Starch	<1	France, United States, Hungary
Emulsifiers: E475 MB Polyglycerol esters of fatty acids, E481 SG Sodium stearoyl-2-lactylate', E471 MB Mono- and diglycerides of fatty acids	<1	Canada, Brazil, Malaysia, Indonesia
Stabilisers: E466 Sodium Carboxymethycellulose, E412 Guar Gum, E415 Xanthan Gum	<1	France, China, India

Ingredient Declaration: Sugar, Wheat Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Thickener (Modified potato starch), Vegetarian Whey Powder (Milk), Raising Agents (E450i Disodium Diphosphate, E501 Potassium Hydrogen Carbonate), Wheat Gluten, Salt, Rice Starch, Modified Maize Starch, Emulsifiers (E475 Polyglycerol esters of fatty acids, E481 Sodium stearoyl-2-lactylate', E471 Mono- and diglycerides of fatty acids), Stabilisers (E466 Sodium Carboxymethycellulose, E412 Guar Gum, E415 Xanthan Gum).

PACKAGING

12.5kg net in food grade polythene bag

SHELF LIFE AND STORAGE

365 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

	9
Energy	1618 kJ / 381 kcal
Fat	1.15 g
(of which saturates)	0.67 g
Available Carbohydrate	86.73 g
(of which sugars)	48.65 g
Protein	5.08 g
Fibre	1.89 g
Salt	1.33 g

MICROBIOLOGICAL TARGETS

Yeast & Moulds	<1000 cfu/g
C. perfringens	<10 cfu/g
B. cereus	<100 cfu/g
E. coli	<10 cfu/g
Salmonella	Absent in 25g
Staphylococcus	<20 cfu/g

ECOD INTOLED ANCE 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, possible contamination from wheat flour supply chain.	Yes	Yes
Cereals containing Gluten	Yes	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 required	No		
Suitable for	Suitable for vegetarians		
Vegans & Vegetarians	Not suitable for vegans		

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

Version: 11	Issued By:	Date:	Checked By:	
	JH	17-Nov-22	sw	
Reason for new version: Due to supplier issues recipe amended, now				
includes E471, Rice starch & RSPO Status changes to MB				

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 while bases is released in the last at information and recommendations to the application of the application

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