

**BAKELS****PRODUCT INFORMATION**

Product	FOND SUISSE ELL RSPO MB					
Article number:	761110					
Description	Mix for the preparation of bavaroise and yoghurt pastries, puddings and desserts.					
Recipe:	See last page					
Ingredients:	%	Origin:	Manufacture:	Country of origin:	Allergens*:	
sugar	65 %	sugar beet	NL	NL		
glucose syrup (dried)	10 %	wheat, corn	DE, NL	BE, FR, NL, AT		
vegetable oil and fat palm	10 %	RSPO-MB, RSPO-SG	DE	MY		
gelatine	7 %	bovine		BE		
emulsifiers	3 %					
E471		sunflower	DE			
E472a		palm (RSPO-MB)	DE			
<b>milk protein</b>	2 %		DE	DE, IE, NL, NZ		
flavouring	<1 %			EU	milk	

\* The legal allergens are stated only if they are not included already in the (bold) ingredient name.

Dry matter:	98 %
Heavy metals:	According to EU Regulations.
Packaging:	3 layer paper bag with PE inner liner
Containing:	10 kg
Expiry:	9 months if kept cool and dry

Bakels Senior N.V. is certified according to BRC, UTZ, Organic, RSPO and Riskplaza certification schemes.



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### Allergens according EG regulations

Nr.	Allergen:		Nr.	Allergen:	
1.0	gluten	-	8.1	almonds	-
1.1	wheat	-	8.2	hazelnuts	-
1.2	rye	-	8.3	walnuts	-
1.3	barley	-	8.4	cashew nuts	-
1.4	oat	-	8.5	pecan nuts	-
1.5	spelt	-	8.6	brazil nut	-
1.6	kamut	-	8.7	pistachio nut	-
2.0	shell fish	-	8.8	macadamia	-
3.0	eggs	-	9.0	celery	-
4.0	fish	-	10.0	mustard	-
5.0	peanut	-	11.0	sesam	-
6.0	soy	-	12.0	sulphur dioxide/sulphites	-
7.0	milk	+	13.0	lupin	-
8.0	nuts	-	14.0	molluscs	-

- = recipe without allergen, + = recipe with allergen.

May contain traces of gluten, eggs, soya, milk and/or lupine.

### Nutritional values per 100 grams (calculation):

Energy (kJ)	1968	kJ
Energy (kcal)	470	kcal
Fat	14,6	g
- Saturated fatty acids	12,2	g
- Mono-unsaturated fatty acids	1,9	g
- Poly-unsaturated fatty acids	0,4	g
Carbohydrates, of which	77,3	g
- Sugars	70,0	g
- Starch	0,4	g
Fibers	0,0	g
Proteins	6,5	g
Salt	0,165	g



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### Microbiology:

Data which is proven statistically but not determined regularly.

Total plate count	≤ 1000
Osmophilic yeast	≤ 100
Osmophilic moulds	≤ 10
Enterobacteriaceae	≤ 100
Listeria monocytogenes	negative in 1 gram
Salmonella	negative in 25 gram

### Physical characteristics

Colour:	white
Smell:	4
Taste:	sweet

This product is in compliance with regulations 1829/2003/EC and 1830/2003/EC and is not subject to labelling as genetically modified ingredient.

### Method/Dosage

300 grams Fond Suisse, 400 grams water (20°C), 600 grams unsweetened whipped cream

Mix all ingredients and beat up during 7 minutes.