

GINGER BREAD MIX

Item number	382712
Product type	Base for a traditional swedish gingerbread cake with spicy flavour. Only eggs and water to be added.
Usage	Water 1200 g BAKELS GINGER CAKE 5000 g Eggs 1200 g
Method	Application method may need to be adapted to local conditions. Mix ingredients with the beater on first gear for 1 minute, scrape down. Mix on second gear to a smooth and slightly lighter batter, approx 3-6 minutes. Baking temp: 150-160°C Baking time:(400 g) appr. 35-40 min
Composition	Sugar, WHEAT flour, vegetable oil (palm, shea), WHEAT starch, spices, raising agent E 500 and E 450 (0.2%), SKIM MILK powder, salt, vanillin.
Nutritional information per 100 g	Energy value 1800kJ, 420kcal Fat 12 g of which saturated 5,0 g Carbohydrate 75 g of which saccharides 47 g Protein 4,0 g Sodium <0,5 g correspondens to approx 1,05 g salt
Allergens	Contains gluten (wheat), milk (skim milk powder, contains lactose), according to regulations 1169/2011/EC.
GMO Status	The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO. According to regulations 1829/2003/EC and 1830/2003/EC.
Microbiology Typical values	Total plate count < 1000 000 cfu/g Yeast < 5000 cfu/g Mould < 5000 cfu/g Enterobacteriaceae < 5000 cfu/g
Pesticides/Heavy Metals Typical	According to regulation 396/2005/EC and 1881/2006/EC.
Storage	To be stored dry and not above +25 °C. (Max 65 % relative humidity)
Shelf life, months	8
Packaging	20 kg, Paper bag.

All information and recommendations are based on tests and research believed to be reliable. No guaranty of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Swedish food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.

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PEPPARKAKA**Recommended declaration to end
user**

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