

## UPK KARDEMUMMA

<b>Item number</b>	570311																
<b>Product type</b>	A palm free fat based remonce with cardamom, ready to use in sweet fermented bread, Danish and puff pastry.																
<b>Composition</b>	Sugar, water, vegetable oil (rape seed, coconut), modified starch, potato powder, glucose syrup, cardamom (1,2%), fully hydrogenated vegetable oil (rape seed), WHEAT flour, salt, preservative E 202 (0,29%), acidity regulator citric acid, natural flavouring.																
<b>Nutritional information per 100 g</b>	<table><tr><td>Energy value</td><td>1450kJ, 340kcal</td></tr><tr><td>Fat</td><td>9,0 g</td></tr><tr><td>of which saturated</td><td>3,5 g</td></tr><tr><td>Carbohydrate</td><td>64 g</td></tr><tr><td>of which saccharides</td><td>54 g</td></tr><tr><td>Protein</td><td>&lt;0,5 g</td></tr><tr><td>Sodium</td><td>&lt;0,5 g</td></tr><tr><td>correspondens to approx</td><td>0,40 g salt</td></tr></table>	Energy value	1450kJ, 340kcal	Fat	9,0 g	of which saturated	3,5 g	Carbohydrate	64 g	of which saccharides	54 g	Protein	<0,5 g	Sodium	<0,5 g	correspondens to approx	0,40 g salt
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<b>Allergens</b>	Gluten (wheat), according to regulation 1169/2011/EC.																
<b>GMO Status</b>	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.																
<b>Microbiology Typical values</b>	<table><tr><td>Total plate count</td><td>&lt; 10 000 cfu/g</td></tr><tr><td>Yeast</td><td>&lt; 500 cfu/g</td></tr><tr><td>Mould</td><td>&lt; 500 cfu/g</td></tr><tr><td>Enterobacteriaceae</td><td>&lt; 100 cfu/g</td></tr></table>	Total plate count	< 10 000 cfu/g	Yeast	< 500 cfu/g	Mould	< 500 cfu/g	Enterobacteriaceae	< 100 cfu/g								
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<b>Pesticides/Heavy Metals Typical</b>	According to regulation 396/2005EC and 1881/2006/EC.																
<b>Storage</b>	To be kept cool (max 15°C) in a tightly closed container. The expiration date applies to a product in an unopened container, stored as directed.																
<b>Shelf life, months</b>	4																
<b>Packaging</b>	14 kg, Plastik pail.																

### Recommended declaration to end user

Last modified:	2017-05-22	15670	15670
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**Bakels Sweden AB**

Box 13099 402 52 Göteborg

Telefon 031 - 755 35 00 Fax

E-post [info@bakelssweden.se](mailto:info@bakelssweden.se)

Internet-adress [www.bakelssweden.se](http://www.bakelssweden.se)