



BAKELS

TECHNICAL SERVICE

394012

PLAIN WHITE FLOUR

TYPE

A plain white flour for use by customers to make a range of bakery products

USAGE

As required

MICROBIOLOGICAL TARGETS

Total Viable Count	1.2x10 ⁵ cfu/g
Yeast & Moulds	3.4x10 ⁴ cfu/g
B. cereus	50 cfu/g
Salmonella	Absent in 25g

COMPOSITION

%

Country of Origin

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine)	100.00 0	The UK, France, United States, Canada, Germany, Poland, (The UK, United States, Sweden, China, India)
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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)	No	Yes	Yes
Eggs	No	Yes	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No	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 Vegans & Vegetarians	Yes		

Ingredient Declaration:

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine).

PACKAGING

10 x 1.5Kg Sachets individually ink jet coded and packed into a cardboard carton

36 cartons per pallet

SHELF LIFE AND STORAGE

Cool and dry conditions, 9 months shelf life

NUTRITIONAL INFORMATION/100g

Energy	1501 kJ / 352 kcal
Fat	1.40 g
(of which saturates)	0.40 g
Available Carbohydrate	76.9 g
(of which sugars)	0.6 g
Protein	9.1 g
Fibre	4 g
Salt	0.01 g

Regulation (EC) No. 1272/2008 CLP:

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