

Technical Data Sheet

Satin Creme Cake Lemon Mix SG bag 12.5Kg

Material: 4025307	EAN-code: 5410687165209 Bag
Commodity Code: 19012000	
Data Sheet Version: 1.0	Valid from (production date): 09.05.2024

Product Description

Mix to produce American style crème cakes and slice lines.

Certificate number: CU-RSPO SCC-816750

RSPO certified Segregation

RSPO number: 2-1152-20-000-00

Usage Information

Usage rate / Recipe

Cake mix: 1Kg Egg: 350g Vegetable Oil: 300g Water: 225g

Application / Method

Place Satin Creme Cake mix in a bowl fitted with a beater. Combine egg, oil and water.

Add liquids to bowl and mix on slow speed for 2 minutes. Scrape down. Mix for 3 minutes at medium speed.

Bake at 160-185°C / 325-375°F for 25-50 minutes depending on size and variation.

Ovens may vary, so please refer to manufacturer's instructions.

Legal Declaration

Legal Name: Patisserie mix

Country of Origin: GB *

*Corresponds to the definition of country of origin laid down in Regulation (EU) No 1169/2011 on the provision of food information to consumers and refers to the origin of a food as determined in accordance with the Customs Code Regulation (Article 60 of Regulation (EU) No 952/2013). If additional information is required on origin of one of the products ingredients, please consult your Puratos contact.

Declaration advice: See ingredient list.

Claims: This product is RSPO certified according to the segregated model.

Ingredient List

sugar, WHEAT flour (WHEAT flour, calcium carbonate, iron, nicotinamide, thiamine), WHEAT starch, raising agent (disodium diphosphate (E450i), potassium carbonates (E501)), free range EGG white powder, emulsifier (mono- and diglycerides of fatty acids (E471), sodium stearoyl-2-lactylate (E481)), modified starch, rapeseed oil, WHEAT gluten, salt, thickener (sodium carboxy methyl cellulose (E466), guar gum (E412)), natural lemon flavouring, colour (algal carotenes (E 160a(iv)))

Physical and Chemical Parameters

The product is analysed according to a predefined inspection plan.

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Appearance

Description	Appearance
Colour	Light Yellow Powder
Physical Aspect	Powder

Nutritional Information (Average per 100 g/product)

The nutritional data presented are calculated

Energy in kJ	1,658.3	kJ
Energy in Kcal	391.3	kcal
Total fat	3.2	g
Total saturated fatty acids (SAFA)	1.8	g
Total mono-unsaturated fatty acids (MUFA)	0.7	g
Total poly-unsaturated fatty acids (PUFA)	<0.5	g
Trans fatty acids	< 1	%
Total carbohydrates	83.3	g
Total starch	38.8	g
Total sugars	44.4	g
Total proteins	6.2	g
Total fibres	2.1	g
Moisture	5.7	g
Sodium (Na)	0.468	g
Salt (Na x 2.5)	1,170	g

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Allergen Information

According to EU Regulation 1169/2011 and its amendments of the European Parliament and of the Council of 25 October 2011.

Allergen	As Ingredient	Possible Cross Contamination
Cereals containing Gluten and products thereof	+	+
Crustaceans and products thereof	-	-
Eggs and products thereof	+	+
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	-	+
Milk and products thereof (including lactose)	-	+
Nuts and products thereof	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	-
Sulphur dioxide and sulphites (> 10 ppm)	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

-: Absence +: Presence

Food Contaminants

Not Applicable

Indicative Microbiological Values

Description	Specification
Yeast & Moulds	< 10000 CFU/g
Salmonella	Not detected (/25g)
E. coli	< 100 CFU/g
Staphylococcus aureus (37 °C)	< 100 CFU/g

Note: This product is to be consumed after cooking or baking and is not ready to eat.

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GMO Labeling Information

The product does not contain ingredients and additives of GM origin and does not require additional labeling (EC regulation 1830/2003 as amended).

Irradiation Information

The product has not been treated with ionising radiation and does not contain irradiated ingredients, no specific labeling is required as set up in EC directive 1999/2 and its amendments.

Quality Information

BRC Global standard certified

Storage Conditions

Advised Storage Conditions:	Store in a dry place (R.H.: max 65%) between +5 and +25 °C
Storage Conditions after opening:	Properly close the packaging after each use. Use before the 'best before' date.
Shelf-Life Period:	12 Months

Packaging Information

Packaging	Pallet Description	Pallet	Qty	Unit
Bag 12.5 kg	Wooden pallet AN	AN (100 x 120)	1,050	kg

Pallet Configuration: 7 bags per layer, 12 layers, 84 bags per pallet

Gross Pack Weight: 12.65 kg

Gross Pallet Weight: 1,088 kg approx.

Details Info

Type	Material	Colour	Dimensions	Weight	Closure
Sack	Paper	Printed	675X455X130 mm	164 g	Stitched
Layer card	Cardboard	Buff	1.2X1.0 m	401 g	n/a
Pallet	wood	Blue	1.2X1.0 m	25 kg	n/a
Pallet wrap	Polyethylene (23µm)	Colourless		300 g	n/a

Inner packaging is certified suitable for contact with food and complies with relevant legislation.

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Dietary Information

Vegans	Non-Suitable
Ovo-lacto vegetarians	Suitable
Lacto vegetarian	Suitable
Coeliacs	Non-Suitable
Kosher	Suitable
Halal	Suitable
Free from alcohol	Yes
Free from pork	Yes
Organic	No

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