PRODUCT INFORMATION

Product BAKELS VEGAN CAKE MIX

Article number: 383240

Description Mix for the production of cake.

Recipe: See last page

Ingredients: wheat flour	% 50	%	Origin:	Manufacture: NL	Country of origin: CA,DK,DE,EU,FR, GB,US,SE	Allergens*:
sugar	35	%	sugar beet		NL	
wheat starch	9	%		NL	NL	
raising agents	2	%				
E450					TH	
E500				GB,NL	GB	
alpha-dextrin	2	%		DE	DE	
salt	<1	%		GB	GB	
flavouring	<1	%		NL	EU	
colour	<1	%				
E160a				CH		
enzymes	<1	%			DK	wheat

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

Dry matter: 91 %

Heavy metals: According to EU Regulations.

Packaging: 3 layer paper bag with PE inner liner

Containing: 15 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.

Page 1 from 3 383240 Date: 27-1-2020 Version: 1

All information and recommendations are based on tests and research believed to be reliable. No guarantee 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 Dutch food regulations and are subject to change. Purchasers exporting this product, or finished items made from this product, should check the regulations of the importing country.



PRODUCT INFORMATION

A II - - - - - -

Allergens according EG r	egulations
--------------------------	------------

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	ner	100	grams	(calculation):
raduluoliai	values	\mathcal{L}	100	ui ai i i o	i Galgalalioti 1.

Energy (kJ)	1487	kJ
Energy (kcal)	355	kcal
Fat	0,6	g
- Saturated fatty acids	0,1	g
 Mono-unsaturated fatty acids 	0,0	g
 Poly-unsaturated fatty acids 	0,2	g
Carbohydrates, of which	79,7	g
- Sugars	37,3	g
- Starch	42,7	g
Fibers	2,6	g
Proteins	5,5	g
Salt	1,591	g

Page 2 from 3 383240 Date: 27-1-2020 Version: 1

All information and recommendations are based on tests and research believed to be reliable. No guarantee 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 Dutch food regulations and are subject to change. Purchasers exporting this product, or finished items made from this product, should check the regulations of the importing country.

PRODUCT INFORMATION

Microbiology

Data which is proven statistically but not determined regularly

Total plate count $\leq 1.000.000$ Osmophilic yeast ≤ 10.000 Osmophilic moulds ≤ 1.000 Enterobacteriaceae ≤ 100.000 Listeria monocytogenes ≤ 10

Salmonella negative in 25 gram

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

1000 grams Bakels vegan cake mix, 400 grams oil, 400 grams water

Mix all ingredients during 3 minutes with a butterfly wisk in the 2nd gear of the planetary mixer. Fill a small pan with 500 grams of batter. Baking temperature: 180°C. Baking time: approx. 50-55 minutes.

Page 3 from 3 383240 Date: 27-1-2020 Version: 1

All information and recommendations are based on tests and research believed to be reliable. No guarantee 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 Dutch food regulations and are subject to change. Purchasers exporting this product, or finished items made from this product, should check the regulations of the importing country.