

Product Specification

Wednesday, 27 September 2023

Specialised Bread & Bun Fats -

8 (27/09/2023)

Product Name: Bacom A100 - MB

Product Code: 218001 and 218003

Description: An off white hydrate paste.

Function: Vegetable emulsifier in hydrate form for crumb softness

Usage: Bread (most types): 0.5 - 1.5%

Bun goods: 0.5 - 2.0%

Ingredient

Water, Emulsifiers (322 soy, 471), Acidity regulators (260, 262).

Listing:

Packaging: 218001 Carton 15kg, 218003 Pail 20kg.

Shelf Life & Storage:

Best before 12 months from date of manufacture. Store below 25°C in clean, dry conditions

and protected from direct sunlight.

Nutrition

Information (per

100g):

Energy kJ 1040 Protein g 0

Fat - Total g 27.8
Fat - Saturated g 26.5
Carbohydrate g 0.8
Carbohydrate - Sugars g 0
Dietary Fibre g 0
Sodium mg 80

Allergens: Contains: soy

May be present due to shared equipment: gluten, milk.

Country of

Origin:

Made in Australia from local and imported ingredients.

GMO Status: Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.

Claims: Halal Certified.

General: This product shall at the time of delivery conform in every respect to the provisions of the

Australia/NZ Food Standards and Regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country

regulations.

Product has been tested to perform in the finished product based on the recommended recipe and usage rate. Bakels cannot be held responsible for performance of the product if it

is used outside of the recommended recipe or usage rate.