



Product Specification

Wednesday, 30 January 2019

Sponge & Cake Premixes -

10 (30/01/2019)

Product Name: Bakels All-In Buttacake Mix

Product Code: 381202

Description: Yellowish coloured powder.

Function: Traditional buttercake. Add water only.

Ingredient Listing: Wheat flour, Sugar, Vegetable fat (vegetable oil, emulsifiers (471,477), antioxidant (307)), Egg powder, Milk solids, Vegetable oil (antioxidant (307)), Whipping agent (emulsifiers (472b, 477), glucose, milk solids), Thickener (1422), Raising agents (341, 450, 500), Dextrose, Salt, Emulsifier (481), Vegetable gum (415), Flavours (contain milk and soy), Colours (102, 110).

Packaging: Bag 10kg.

Shelf Life & Storage: Best before 9 months from date of manufacture. Store below 25°C in clean, dry conditions and protected from direct sunlight.

Nutrition Information (per 100g):	Energy kJ	1840
	Protein g	8.9
	Fat - Total g	14.5
	Fat - Saturated g	6.5
	Carbohydrate g	67.4
	Carbohydrate - Sugars g	36.3
	Dietary Fibre g	0.9
	Sodium mg	720

All quantities expressed in the nutrition information are average quantities only.

Allergens: Contains: gluten, egg, milk and soy
May be present due to shared equipment: sulphites

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.

Halal Status: Not 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.

Bakels does not accept responsibility for infestation related complaints once product has been at the customer facility for more than 30 days from the date of receipt.

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.