

Product Specification

Saturday, 27 April 2024

Bread Mixes, Improver - Emulsifiers & Softener**05/2012**

Product Name:	BACOM A100		
Product Code:	2180/2185		
Function:	As an antistaling agent but has a beneficial effect also on texture and crumb colour		
Usage:	1%-2% on flour		
Ingredient Listing:	Water, Emulsifiers (E471, E472(E), E322), Hydrogenated Vegetable Fats, Permitted Preservatives (E260, E263).		
Packaging:	Carton 20 kg, Pail 20 kg, Pail 5 kg.		
Shelf Life & Storage:	Keep well at ambient ($30 \pm 5^{\circ} \text{C}$) and dry condition in its original packing away from direct sunlight and heat for at least 12 months		
Nutrition Information (per 100g):	Energy - kJ	1120	
	Energy - kCal	267	
	Protein- g	0	
	Fat - Total g	30.7	
	Fat - Saturated g	30.1	
	Carbohydrate - Total < g	0.1	
	Carbohydrate - Sugar g	0	
	Sodium - mg	0	
Soy			
Soy Products			
Typical Analysis:	Total Plate Count<	10000 cfu / g	
	Yeast & Moulds	< 100 cfu / g	
	Coliforms	< 100 cfu / g	
General:	The consumer product nutritional health claim may only be used if the advised recipe and process have been applied. This advice is given to the best of our knowledge. BAKELS (MALAYSIA) SDN BHD shall not be liable for any direct or indirect damages arising from using the claim. Product manufactured on plant that handles cereal containing gluten, soy, milk, egg, nut and seed products		