

Product Specification

Tuesday, 8 January 2019

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 & Keep well at ambient $(30 \pm 5^{\circ} \text{ C})$ and dry condition in its original packing away from direct

Storage: sunlight and heat for at least 12 months

NutritionEnergy - kJ1120Information (perEnergy - kCal267100g):Protein- g0

Fat - Total g 30.7
Fat - Saturated g 30.1
Carbohydrate - Total < g 0.1
Carbohydrate - Sugar g 0
Sodium - mg 0

Allergens: 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