Product Specification
Thursday, 31 October 2024

Sponge & Cake Premixes -

16 (31/10/2024)

Product Name:	**Bakels Fruit Cake Mix**
Product Code:	**382201**
Description:	Light tan coloured powder.
Function:	Traditional fruit cake and puddings. Add eggs, water and fruit.
Ingredient Listing:	**Wheat** flour (thiamine, folate), Sugar, Vegetable fat (vegetable oil, emulsifiers (471,477), antioxidant (307)), Thickener (1422), Raising agents (450, 500, 541), **Milk** solids, Colour (150c, contains preservative (223 **sulphites**)), Spice, **Wheat** starch, Flavour, Salt, Preservative (202), Vegetable gums (412, 415), Acidity regulator (330), Mineral salt (452).
Packaging:	Bag 15kg.
Shelf Life & Storage:	Best before 6 months from date of manufacture. Store below 25°C in clean, dry conditions and protected from direct sunlight.

Nutrition Information (per 100g):

Energy kJ	1780
Protein g	5.1
Fat - Total g	12.3
Fat - Saturated g	6.3
Carbohydrate g	72.3
Carbohydrate - Sugars g	40.6
Dietary Fibre g	1.8
Sodium mg	470

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

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