



READY-TO-USE CONFECTIONERY FILLING — TOFFEE

OVERVIEW

Delicious ready-to-use toffee filling.

VERSATILE FILLING

Perfect for:

- Replacing jam in doughnuts
- Replacing buttercream in Swiss rolls
- Finishing cheesecakes, Danish pastries and blending fonds for pot desserts.

Also available in [Lemon](#), [Salted Caramel](#) and [Vanilla](#).

USAGE

Ready-to-use.

INGREDIENTS

Glucose Syrup, Sugar, Palm Oil, Water, Sweetened Condensed Milk, Unsalted Butter (Milk), Gelling Agent (E440), Salt, Emulsifiers (E322 Rapeseed Lecithin, E435), Natural Flavouring, Preservative (E202)

PACKAGING

Code	Size	Type	Palletisation
471600	10kg	Pail	60

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,569.00
Energy (Kcal)	374.00
Fat (g)	15.19
Fat (of which saturates)(g)	8.04
Available Carbohydrate (g)	58.34
Carbohydrate (of which sugars)(g)	38.25
Protein (g)	0.80
Fibre (g)	0.15
Salt (g)	0.55

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

270 days



TYPE

Paste



ALLERGENS

Milk



CATEGORY

Confectionery Ingredients, Icings, Coverings & Fillings



INGREDIENT FEATURES

Ready-To-Use, Vegetarian, Versatile application



FINISHED PRODUCT

Cheesecake, Danish, Doughnut, Sweet Good, Swiss Roll