

# 471550 RTU LEMON FILLING - 10Kg SG

## TYPE

Ready to use lemon filling

#### USAGE

Use as required

COMPOSITION	%	Country of Origin	
Water	25-30	The UK	
Dextrose	20-25	France, Italy, Belgium,	
		Hungary, Spain, China, Turkey,	
		Romania, Bulgaria, Croatia	
Glucose Syrup	20-25	The UK, France, Belgium,	
		Netherlands	
Sugar	5-10	The UK, France, South Africa,	
_		Brazil, Argentina, Mauritius,	
		Malawi, Zambia, Belize, Costa	
		Rica, El Salvador, Fiji,	
		Guadeloupe, Guatemala,	
		Guyana, Honduras, Jamaica,	
		Mozambique, Nicaragua,	
		Reunion, Swaziland	
Palm Oil SG	5-10	Malaysia, Indonesia, Papua New	
		Guinea	
Whey Powder (Milk)	5-10	The UK, Ireland	
Modified Maize Starch	1-5	United States, Netherlands	
Acidity Regulator: E330	<1	China, Colombia	
Citric Acid			
Gelling Agent: E440	<1	France	
Pectin			
Emulsifiers: E435 MB	<1	Malaysia, Indonesia, Papua New	
Polysorbate 60, E491 MB		Guinea, Solomon Islands	
Sorbitan Monostearate			
Natural Flavouring	<1	The UK	
Colours: E171 Titanium	<1	Spain, China	
Dioxide, E160a(iii) Beta-		_	
Carotene			
Preservative: E202	<1	China	
Potassium Sorbate			

**Ingredient Declaration:** Water, Dextrose, Glucose Syrup, Sugar, Palm Oil, Whey Powder (**Milk**), Modified Maize Starch, Acidity Regulator (E330 Citric Acid), Gelling Agent (E440 Pectin), Emulsifiers (E435 Polysorbate 60, E491 Sorbitan Monostearate), Natural Flavouring, Colours (E171 Titanium Dioxide, E160a (iii) Beta-Carotene), Preservative (E202 Potassium Sorbate).

#### PACKAGING

10kg net in a food grade plastic pail with lid

#### SHELF LIFE AND STORAGE

180 days, cool and dry conditions

## NUTRITIONAL INFORMATION/100g

Energy	1168 kJ / 277 kcal
Fat	6.37 g
(of which saturates)	3.29 g
Available Carbohydrate	54.31 g
(of which sugars)	38.19 g
Protein	0.50 g
Fibre	0.20 g
Salt	0.11 g

### MICROBIOLOGICAL TARGETS

Total Enterobacteriaceae	<10 cfu/g
Yeast & Moulds	<1,000 cfu/g
E. coli	<10 cfu/g
Salmonella	Absent in 25g

#### FOOD INTOLERANCE DATA

	Present in	Present on	Present
	Formulation	Line	on Site
Peanuts	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk (Including lactose)	Yes	Yes	Yes
Eggs	No	No	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No.	Yes	Yes
Cereals containing Gluten	No	Yes	Yes
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Sulphur dioxide and sulphites >10mg/kg	No	No	No
GM labelling required	No		
Suitable for	Suita	ble for vegetaria	ns
Vegans & Vegetarians	Not suitable foe vegans		

### Regulation (EC) No. 1272/2008 CLP: Not Classified

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