

471600 RTU TOFFEE FILLING SG - 10Kg

TYPE

A toffee filling for confectionery and bakery applications

USAGE

Use as required.

COMPOSITION	%	Country of Origin	
Glucose Syrup	35-40	The UK, France, Belgium,	
		Netherlands	
Sugar	20-25	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	10-15	Malaysia, Indonesia, Papua New	
Paim Oil SG	10-15	Guinea	
Water	10-15	The UK	
11.000			
Sweetened	5-10	The UK, France, Denmark, Germany, Ireland, Italy,	
Condensed Milk		Belgium, Czech Republic,	
(Milk, Sugar,		Estonia, Finland, Greece,	
Lactose (Milk))		Luxembourg, Poland, Slovenia,	
		Hungary, Latvia, Malta,	
		Portugal, Spain, Lithuania,	
		Netherlands, Slovakia,	
		Colombia, Romania, Anguilla,	
		Bahamas, Barbados, Belize,	
		Bulgaria, Costa Rica, Croatia,	
		Cuba, Dominica, Dominican	
		Republic, Grenada, Guyana,	
		Haiti, Honduras, Jamaica,	
		Montserrat, Nicaragua,	
		Panama, Saint Lucia, Venezuela	
Unsalted Butter	1-5	The UK, Ireland	
(Milk)			
Gelling Agent: E440	<1	France	
Pectin			
Salt	<1	The UK, China	
Emulsifiers: E322	<1	Hungary, Netherlands,	
Rapeseed Lecithin,		Malaysia, Indonesia, Papua New	
E435 MB		Guinea	
Polysorbate 60			
Natural Flavouring	<1	The UK, France, Germany,	
Tracular Flavouring	\1	Netherlands	
Preservative: E202	<1	China	
Potassium Sorbate			
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Ingredient Declaration: Glucose Syrup, Sugar, Palm Oil, Water, Sweetened Condensed Milk (Milk, Sugar, Lactose (Milk)), Unsalted Butter (Milk), Gelling Agent (E440 Pectin), Salt, Emulsifiers (E322 Rapeseed Lecithin, E435 Polysorbate 60), Natural Flavouring, Preservative (E202 Potassium Sorbate).

PACKAGING

10kg net in a food grade plastic pail with lid

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1569 kJ / 374 kcal
Fat	15.19 g
(of which saturates)	8.04 g
Available Carbohydrate	58.34 g
(of which sugars)	38.25 g
Protein	0.80 g
Fibre	0.15 g
Salt	0.55 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		No	
required			
Suitable for	Yes for vegetarians		
Vegans &	No for vegans		
Vegetarians			

Regulation (EC) No. 1272/2008 CLP: not classified

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