

471846 LOW SUGAR CARAMEL SG

TYPE

A low sugar caramel.

USAGE

Use as required.

COMPOSITION	%	Country of Origin
Oligofructose	50-55	France, Belgium
Humectant: E422 Glycerol	15-20	France, Germany, Belgium, Netherlands
Palm Kernel SG	10-15	Brazil, Malaysia, Indonesia, Papua New Guinea, Peru, Ecuador, Honduras
Water	5-10	The UK
Unsalted Butter (Milk)	5-10	The UK, Ireland
Palm Oil SG	1-5	Brazil, Malaysia, Indonesia, Papua New Guinea, Peru, Ecuador, Honduras
Emulsifiers: E471 Mono- and diglycerides of fatty acids, E492 Sorbitan tristearate, E322 Lecithin (Sunflower, Rapeseed, Soya)	1-5	The UK, France, Germany, Italy, Austria, Poland, Hungary, Spain, Netherlands, Malaysia
Gelling Agent: E440 Pectin	<1	France
Salt	<1	The UK, Netherlands, China

Ingredient Declaration: Oligofructose, Humectant (E422 Glycerol), Palm Kernel, Water, Unsalted Butter (Milk), Palm Oil, Emulsifiers (E471 Mono- and diglycerides of fatty acids, E492 Sorbitan tristearate, E322 Lecithin), Rapeseed / sunflower Lecithin, Gelling Agent (E440 Pectin), Salt.

PACKAGING

12.5kg net in a corrugated carton with food grade liner.

SHELF LIFE AND STORAGE

365 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1077 kJ / 263 kcal
Fat	19.71 g
(of which saturates)	17.27 g
Available Carbohydrate	18.97 g
(of which sugars)	3.00 g
Protein	0.30 g
Fibre	36.42 g
Salt	0.50 g

MICROBIOLOGICAL TARGETS

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

FOOD INTOLERANCE DATA

	Present in Formulation	Present on Line	Present 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	Yes	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 Vegans & Vegetarians	Suitable for vegetarians Not suitable for vegans		

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

Version:1	Issued By: JH	Date: 05-Jun-23	Checked By: sw
Reason for new version: Replaces 471805, changes from 10kg to 12.5Kg and from pails to a corrugated carton with liner. Pallet configuration to be 4 layers of 20 cases, approx. 1.2m high.			

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