



BAKELS

TECHNICAL SERVICE

471852 BAKELS TOFFEE FUDGICE SG- 12.5Kg

TYPE

A ready to use Fudgice topping for decorating a variety of confectionery goods.

USAGE

Gently warm the required amount of FUDGICE in a Bain Marie, saucepan or microwave to 45oC (113oF) whilst stirring continuously, to prevent the Fudgice sticking to the bottom of the saucepan. Once the FUDGICE has reached the correct temperature, a little water may be added if required to adjust the consistency. FUDGICE can be reheated without any loss of quality.

COMPOSITION	%	Country of Origin
Sugar	60-65	The UK, South Africa, Brazil, Argentina, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland
Palm Oil SG	10-15	Brazil, Malaysia, Indonesia, Colombia, Papua New Guinea, Thailand
Glucose Syrup	5-10	The UK, France, South Africa, Brazil, Belgium, Netherlands, Argentina, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland
Water	5-10	The UK
Rapeseed Oil	5-10	The UK, France, Denmark, Estonia, Poland, Latvia, Lithuania, Ukraine, Australia, Bulgaria
Emulsifiers: E471 SG Mono and Diglycerides of Fatty Acids, E435 MB Polysorbate 60, E473 MB Sucrose Esters of Fatty Acids	<1	Malaysia, Indonesia, Papua New Guinea, Solomon Islands
Humectant: E422 Glycerol	<1	France, Germany, Belgium, Netherlands
Colour: E150(c) Ammonia Caramel	<1	The UK
Flavourings	<1	The UK, France
Preservative: E202 Potassium Sorbate	<1	China
Acidity Regulator: E330 Citric Acid	trace	China, Colombia

Ingredient Declaration: Sugar, Palm Oil, Glucose Syrup, Water, Rapeseed Oil, Emulsifiers (E471 Mono and Diglycerides of Fatty Acids, E435 Polysorbate 60, E473 Sucrose Esters of Fatty Acids), Humectant (E422 Glycerol), Colour (E150(c) Ammonia Caramel), Flavourings, Preservative (E202 Potassium Sorbate), Acidity Regulator (E330 Citric Acid).

PACKAGING

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

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1891 kJ / 451 kcal
Fat	19.16 g
(of which saturates)	7.56 g
Available Carbohydrate	70.30 g
(of which sugars)	68.51 g
Protein	0.00 g
Fibre	0.00 g
Salt	0.00 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)	No	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 Vegans & Vegetarians	Yes		

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 471850, 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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