



BAKELS

TECHNICAL SERVICE

471935 WHITE FUDGICE 12.5kg SG

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, Reunion, Swaziland
Palm Oil SG	15-20	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, Reunion, Swaziland
Water	5-10	The UK
Rapeseed Oil	1-5	The UK, France, Denmark, Estonia, Poland, Latvia, Lithuania, Australia, Bulgaria
Humectant: E422 Glycerol	<1	France, Germany, Belgium, Netherlands
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
Salt	<1	The UK, Germany, China
Preservative: E202 Potassium Sorbate	<1	China
Natural Flavouring	trace	The UK, France, United States, Germany, Austria, Spain, China
Acidity Regulator: E330 Citric Acid	trace	China, Colombia

Ingredient Declaration: Sugar, Palm Oil, Glucose Syrup, Water, Rapeseed Oil, Humectant (E422 Glycerol), Emulsifiers (E471 Mono and Diglycerides of Fatty Acids, E435 Polysorbate 60, E473 Sucrose Esters of Fatty Acids), Salt, Preservative (E202 Potassium Sorbate), Natural Flavouring, 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	1896 kJ / 452 kcal
Fat	19.00 g
(of which saturates)	8.48 g
Available Carbohydrate	70.69 g
(of which sugars)	69.07 g
Protein	0.00 g
Fibre	0.00 g
Salt	0.20 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	No	No	No
Shellfish			
Mollusc			
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: 7	Issued By: SW	Date: 07/01/2025	Checked By: CW
Reason for new version: Mollusc added to allergen table			

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(British Bakels are RSPO certified – Certification number: CU-RSPO-SCC-894512)

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