



# BAKELS

## TECHNICAL SERVICE

### 471951 BAKELS RICH CHOC FUDGICE RSPO SG, RFA MB -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.

#### BUTTERCREAM:

To produce a delicious buttercream, using a beater blend 25% butter or margarine with 75% of FUDGICE on first speed for 1 minute. Scrape down. Beat on top speed for a further 5 minutes.

#### NUTRITIONAL INFORMATION/100g

Energy	1834 kJ / 438 kcal
Fat	19.80 g
(of which saturates)	7.95 g
Available Carbohydrate	62.70 g
(of which sugars)	59.68 g
Protein	1.77 g
Fibre	2.28 g
Salt	0.01 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
<b>GM labelling required</b>	<b>No</b>		
<b>Suitable for Vegans &amp; Vegetarians</b>	<b>Yes</b>		

COMPOSITION	%	Country of Origin
Sugar	50-55	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
Water	10-15	The UK
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
Fat-reduced Cocoa Powder RFA MB	5-10	France, Germany, Ivory Coast, Cameroon, Nigeria, Malaysia, Indonesia, Peru, Ghana, Dominican Republic, Ecuador
Rapeseed Oil	5-10	The UK, France, Denmark, Estonia, Poland, Latvia, Lithuania, Ukraine, Australia, Bulgaria
Emulsifiers: E471 SG Mono and Diglycerides of Fatty Acids, E473 MB Sucrose Esters of Fatty Acids	<1	Malaysia
Humectant: E422 Glycerol MB	<1	France, Germany, Belgium, Netherlands, Malaysia, Indonesia, Papua New Guinea
Acidity Regulator: E270 Lactic Acid, E327 Calcium Lactate	<1	Netherlands
Preservative: E202 Potassium Sorbate	<1	China
Natural Flavouring	trace	The UK, France, United States, Germany, Austria, Spain, China

**Ingredient Declaration:** Sugar, Palm Oil, Water, Glucose Syrup, Fat-reduced Cocoa Powder, Rapeseed Oil, Emulsifiers (E471 Mono and Diglycerides of Fatty Acids, E473 Sucrose Esters of Fatty Acids), Humectant (E422 Glycerol), Acidity Regulators (E270 Lactic Acid, E327 Calcium Lactate), Preservative (E202 Potassium Sorbate), Natural Flavouring.

#### PACKAGING

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

#### SHELF LIFE AND STORAGE

180 days, cool and dry conditions

#### 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 471800, 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.			

*While Bakels endeavour to ensure that all information and recommendations for the application of Bakels products are accurate and based on reliable tests and research we do not guarantee performance as we have no direct control over distribution storage or use by purchasers. We warrant that we have exercised due diligence to ensure our products comply with all relevant UK regulation with regard to permitted and ingredients in force at the time of production. These regulations are subject to change and customers should satisfy themselves that at the time of use the products continue to comply with current regulations. Customers should satisfy themselves that the ingredients are permitted in the application in which the customer intends to use them. Non UK customers or UK customers exporting the products or products produced from then should ensure that the ingredients and their intended use comply with local regulations. All recommendations and sales are made on the basis that Bakels or their agents will not be held liable for damages resulting from the use of these products. No representative of Bakels has any authority to waive or change the above provision. Nothing contained here shall imply a recommendation to infringe on patents now or hereafter in existence.*

BRITISH BAKELS LTD  
Granville Way, Bicester, Oxon OX26 4JT  
Telephone 01869 247098 Fax 01869 242979  
Telephone (Sales) 01869 322440 Fax (Sales) 01869 369660  
bakels@bakels.com

(British Bakels are RSPO certified – Certification number: BMT-RSPO-000024)

A member of the International BAKELS Group