

## 471824 RASPBERRY MILLIONAIRES CARAMEL PF

### **TYPE**

A Palm Free Raspberry Flavour Millionaires Caramel.

#### **USAGE**

Using bain-marie/ microwave, warm caramel to 65°C. Deposit onto prepared base.

Allow to stand for 12 hours before cutting.

COMPOSITION	%	Country of Origin	
Sugar	35-40	The UK, France, South Africa,	
~	00 10	Brazil, Argentina, Mauritius,	
		Malawi, Zambia, Belize, Costa Rica,	
		El Salvador, Fiji, Guadeloupe,	
		Guatemala, Guyana, Honduras,	
		Jamaica, Mozambique, Nicaragua,	
a. a	1	Reunion, Swaziland	
Glucose Syrup	15-20	The UK, France, Belgium, Netherlands	
Water	10.15	Netnerlands The UK	
	10-15		
<b>Sweetened Condensed</b>	10-15	The UK, France, South Africa,	
Milk (Milk, Sugar)		Germany, Belgium, Netherlands,	
, , , ,		Argentina, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji,	
		Guadeloupe, Guatemala, Guyana,	
		Honduras, Jamaica, Mozambique,	
		Nicaragua, Reunion, Swaziland	
Unsalted Butter	5-10	The UK, Ireland	
	5-10	The Cit, fremin	
(Milk)			
Vegetable Fat (Shea)	5-10	Ivory Coast, Nigeria, Ghana, Benin,	
G I PICA		Burkina Faso, Mali, Togo The UK, France, Denmark,	
Colour: E162	1-5	Germany, Ireland, Italy, Austria,	
Beetroot Red		Belgium, Cyprus, Czech Republic,	
		Estonia, Finland, Greece,	
		Luxembourg, Poland, Slovenia,	
		Hungary, Latvia, Portugal, Spain,	
		Lithuania, Netherlands, Sweden,	
		China, Romania, Bulgaria, Slovakia	
		(Slovak Republic)	
Emulsifiers: E471	<1	The UK, France, Germany, Italy,	
Mono- and		Austria, Poland, Hungary, Spain, Netherlands	
diglycerides of fatty		Netnerlands	
acids, E322 Rapeseed			
/ sunflower Lecithin			
	.1	The UK, France, South Africa,	
Natural Flavouring	<1	United States, Germany,	
		Netherlands, China, India, Mexico,	
		Singapore	
		Singapore	

**Ingredient Declaration:** Sugar, Glucose Syrup, Water, Sweetened Condensed **Milk** (**Milk**, Sugar), Unsalted Butter (**Milk**), Vegetable Fat (Shea), Colour (E162 Beetroot Red), Emulsifiers (E471 Mono- and diglycerides of fatty acids, E322 Rapeseed / sunflower Lecithin), Natural Flavouring.

#### **PACKAGING**

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

#### SHELF LIFE AND STORAGE

365 days, store in dry conditions between 5 and 25°C away from direct heat.

#### **NUTRITIONAL INFORMATION/100g**

Energy	1635 kJ / 389 kcal
Fat	16.32 g
(of which saturates)	9.48 g
Available Carbohydrate	59.47 g
(of which sugars)	50.13 g
Protein	1.16 g
Fibre	0.05 g
Salt	0.06 g

#### MICROBIOLOGICAL TARGETS

 $\begin{array}{lll} {\rm Total\ Enterobacteriaceae} & <10\ {\rm cfu/g} \\ {\rm Yeast\ \&\ Moulds} & <1,000\ {\rm cfu/g} \\ {\it E.\ coli} & <10\ {\rm cfu/g} \\ {\rm Salmonella} & {\rm Absent\ in\ 25g} \end{array}$ 

## FOOD INTOLERANCE DATA

	Present in	Present on	Present
	Formulation	ormulation Line	
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	No	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	Suita	ble for vegetaria	ns
Vegans &	Not s	suitable for vega	ns
Vegetarians			

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

Version: 6	Issued By:	Date:	Checked By:			
	JH	06-Jun-23	sw			
Reason for new version: Packaging changes from pail to carton. Pallet configuration 20 per layer, 4 layers high						

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