

## 471814 Vegan Caramel PF

TYPE	
A vegan suitable caramel	
USAGE	
As required.	

COMPOSITION	%	Country of Origin	
Sugar	40-45	The UK, France, South	
Bugai	40-45	Africa, Brazil, Argentina,	
		Mauritius, Malawi, Zambia,	
		Belize, Costa Rica, El	
		Salvador, Fiji, Guadeloupe,	
		Guatemala, Guyana,	
		Honduras, Jamaica,	
		Mozambique, Nicaragua,	
		Reunion, Swaziland	
Glucose Syrup	20-25	The UK, France, Belgium,	
		Netherlands	
Water	15-20	The UK	
Vegetable Fat	10-15	Ivory Coast, Nigeria, Ghana,	
(Shea)		Benin, Burkina Faso, Mali,	
, ,		Togo	
Golden Syrup	5-10	The UK, Brazil, Australia,	
(Partially inverted		Barbados, Belize, Cambodia,	
refiners syrup)		Dominican Republic, Fiji,	
		Guadeloupe, Guyana, Lao	
		Peoples Democratic	
		Republic, Mozambique, Reunion	
E-l- D El	1.5		
Faba Bean Flour	1-5	United States	
Caramelised sugar	1-5	France, Germany, Italy	
Salt	<1	The UK, Netherlands, China	
Emulsifiers: E471	<1	The UK, France, Germany,	
Mono- and		Brazil, Hungary,	
diglycerides of fatty		Netherlands, Ukraine, India,	
acids, E322 Lecithin		Belarus, Bulgaria	
(Sunflower,			
Rapeseed)			
Natural Flavouring	<1	United States, Germany,	
		China, Colombia	

**Ingredient Declaration:** Sugar, Glucose Syrup, Water, Vegetable Fat (Shea), Golden Syrup (Partially inverted refiners' syrup), Faba Bean Flour, Caramelised sugar, Salt, Emulsifiers (E471 Mono- and diglycerides of fatty acids, E322 Lecithin (Sunflower, Rapeseed)), Natural Flavouring.

#### **PACKAGING**

12.5kg net in corrugated carton with food grade liner.

### SHELF LIFE AND STORAGE

270 days, cool and dry conditions

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

Energy	1769 kJ / 420 kcal
Fat	12.90 g
(of which saturates)	5.96 g
Available Carbohydrate	74.76 g
(of which sugars)	59.00 g
Protein	1.20 g
Fibre	0.50 g
Salt	0.93 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	Line	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		No	
required			
Suitable for Vegans &		Yes	
Vegetarians			

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

Version: 7	Issued By:	Date:	Checked By:
	JH	06-Jun-2023	SW
Reason for new version: Packaging changes from pail to carton. Pallet			
configuration changes to 20 per layer, 4 layers high			

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