



# BAKELS

## TECHNICAL SERVICE

### 471844 Low Sugar Vegan Caramel PF – 12.5KG

#### TYPE

A dairy free, palm free low sugar caramel.

#### USAGE

Use as required.

COMPOSITION	%	Country of Origin
Oligofructose	55-60	France, Belgium
Humectant: E422 Glycerol	15-20	France, Germany, Belgium, Netherlands
Vegetable Fat (Shea)	15-20	Ivory Coast, Nigeria, Ghana, Benin, Burkina Faso, Mali, Togo
Water	5-10	The UK
Gelling Agent: E440 Pectin	<1	France
Emulsifiers: E471 Mono- and diglycerides of fatty acids, E322 Rapeseed / sunflower Lecithin	<1	The UK, France, Germany, Italy, Austria, Poland, Hungary, Spain, Netherlands
Salt	<1	The UK, Germany, China
Natural Flavouring	trace	The UK, France, Germany, Netherlands

**Ingredient Declaration:** Oligofructose, Humectant E422 Glycerol), Vegetable Fat (Shea), Water, Gelling Agent (E440 Pectin), Emulsifiers (E471 Mono- and diglycerides of fatty acids, E322 Rapeseed / sunflower Lecithin), Salt, Natural Flavouring.

#### PACKAGING

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

#### SHELF LIFE AND STORAGE

365 days, cool and dry conditions

#### NUTRITIONAL INFORMATION/100g

Energy	973 kJ / 238 kcal
Fat	16.46 g
(of which saturates)	8.38 g
Available Carbohydrate	19.89 g
(of which sugars)	3.13 g
Protein	0.28 g
Fibre	38.30 g
Salt	0.52 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	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
<b>GM labelling required</b>	<b>No</b>		
<b>Suitable for Vegans &amp; Vegetarians</b>	<b>Yes</b>		

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

Version:1	Issued By: JH	Date: 07-Jun-23	Checked By: SW
Reason for new version: Replaces 471817, 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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(British Bakels are RSPO certified – Certification number: BMT-RSPO-000024)

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