

470175 SALTED CARAMEL DOUGHNUT FILLING SG 10Kg

TYPE

A ready to use salted caramel filling for doughnuts

USAGE

As required

COMPOSITION	%	Country of Origin
Water	50-55	The UK
Sugar	20-25	The UK, France, South Africa,
		Brazil, Argentina, Mauritius,
		Malawi, Zambia, Belize, Costa Rica,
		El Salvador, Fiji, Guadeloupe,
		Guatemala, Guyana, Honduras,
		Jamaica, Mozambique, Nicaragua,
		Reunion, Swaziland
Glucose Syrup	5-10	The UK, France, Belgium,
		Netherlands
Modified Maize Starch	5-10	United States, Netherlands
Palm Oil SG	1-5	Malaysia, Indonesia, Papua New
		Guinea
Humectant: E422 Glycerol	1-5	France, Germany, Belgium,
		Netherlands
Salt	<1	The UK, Germany, China
Barley Malt Powder	<1	The UK
Natural Flavouring	<1	The UK
Preservatives: E202	<1	China
Potassium Sorbate, E200		
Sorbic Acid		
Stabiliser: E401 Sodium	<1	South Africa, Argentina, Bolivia,
Alginate		Brazil, Chile, Colombia, Ecuador,
		Guyana, Paraguay, Peru, Suriname,
		Uruguay, Venezuela, Austria,
		Belgium, Bulgaria, Croatia, Republic
		of Cyprus, Czech Republic,
		Denmark, Estonia, Finland, France,
		Germany, Greece, Hungary, Ireland,
		Italy, Latvia, Lithuania,
		Luxembourg, Malta, Netherlands,
		Poland, Portugal, Romania,
		Slovakia, Slovenia, Spain, Sweden,
		UK
Acidity Regulator: E575	<1	France
Glucono Delta Lactone		
Emulsifier: E491 MB	<1	Malaysia
Sorbitan Monostearate		

Ingredient Declaration: Water, Sugar, Glucose Syrup, Modified Maize Starch, Palm Oil, Humectant (E422 Glycerol), Salt, Barley Malt Powder, Natural Flavouring, Preservatives (E202 Potassium Sorbate, E200 Sorbic Acid), Stabiliser (E401 Sodium Alginate), Acidity Regulator (E575 Glucono Delta Lactone), Emulsifier (E491 Sorbitan Monostearate).

PACKAGING

10kg net in a food grade plastic pail with lid

SHELF LIFE AND STORAGE

180 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	748 kJ / 177 kcal
Fat	4.00 g
(of which saturates)	2.04 g
Available Carbohydrate	38.89 g
(of which sugars)	23.49 g
Protein	0.04 g
Fibre	0.11 g
Salt	0.70 g

MICROBIOLOGICAL TARGETS

Total Enterobacteriaceae <10 cfu/g Yeast & Moulds <1,000 cfu/g Salmonella Absent in 25g

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	Yes: Barley Malt	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 Yes		
Suitable for			
Vegans &		168	
Vegetarians			

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

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Reason for new	y		

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