



BAKELS

TECHNICAL SERVICE

471322 Vanilla Doughnut Filling MB - 10KG

TYPE

A ready to use vanilla filling for doughnuts.

USAGE

As required

COMPOSITION	%	Country of Origin
Water	55-60	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
Maize Starch	5-10	France, Hungary
Rapeseed Oil	1-5	The UK, France, Denmark, Germany, Ireland, Italy, Austria, Belgium, Cyprus, Czech Republic, Estonia, Finland, Greece, Luxembourg, Poland, Slovenia, Hungary, Latvia, Malta, Portugal, Spain, Lithuania, Netherlands, Slovakia, Sweden, Ukraine, Russian Federation, Australia, Romania, Bulgaria, Croatia
Gelling Agent; E440 Pectin	<1	France
Salt	<1	The UK, China
Colours: E171 Titanium Dioxide, E160a(iii) Beta-Carotene	<1	China
Natural Vanilla Flavouring	<1	The UK, Madagascar
Acidity Regulator: E575 Glucono Delta Lactone	<1	France
Emulsifier: E491 MB Sorbitan Monostearate	trace	Malaysia
Preservative: E200 Sorbic Acid	trace	China

Ingredient Declaration: Water, Sugar, Glucose Syrup, Maize Starch, Rapeseed Oil, Gelling Agent (E440 Pectin), Salt, Colours (E171 Titanium Dioxide, E160a(iii) Beta-Carotene), Natural Vanilla Flavouring, Acidity Regulator (E575 Glucono Delta Lactone), Emulsifier (E491 Sorbitan Monostearate), Preservative (E200 Sorbic Acid).

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	715 kJ / 169 kcal
Fat	3.94 g
(Of which saturates)	0.37 g
Available Carbohydrate	33.35 g
(Of which sugars)	22.41 g
Protein	0.04 g
Fibre	0.18 g
Salt	0.34 g

MICROBIOLOGICAL TARGETS

Total Enterobacteriaceae	<10 cfu/g
Yeast & Moulds	<1,000 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
GM labelling required	No		
Suitable for Vegans & Vegetarians	Yes		

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

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