



BAKELS

TECHNICAL SERVICE

471883 BAKELS CARAMEL FUDGICE SG- 12.5Kg

TYPE

A ready to use Fudgice topping for decorating a variety of confectionery goods.

USAGE

Gently warm the required amount of FUDGICE in a Bain Marie, saucepan or microwave to 45oC (113oF) whilst stirring continuously, to prevent the Fudgice sticking to the bottom of the saucepan.

Once the FUDGICE has reached the correct temperature, a little water may be added if required to adjust the consistency.

FUDGICE can be reheated without any loss of quality.

NUTRITIONAL INFORMATION/100g

Energy	1869 kJ / 445 kcal
Fat	18.56 g
(of which saturates)	8.30 g
Available Carbohydrate	70.31 g
(of which sugars)	68.38 g
Protein	0.00 g
Fibre	0.00 g
Salt	0.16 g

MICROBIOLOGICAL TARGETS

Total Enterobacteriaceae	<10 cfu/g
Yeast & Moulds	<20 cfu/g
<i>E. coli</i>	<10 cfu/g
Salmonella	Absent in 25g

COMPOSITION

COMPOSITION	%	Country of Origin
Sugar	60-65	The UK, South Africa, Brazil, Argentina, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Reunion, Swaziland
Palm Oil SG	15-20	Brazil, Malaysia, Indonesia, Colombia, Papua New Guinea, Thailand
Glucose Syrup	5-10	The UK, France, South Africa, Brazil, Belgium, Netherlands, Argentina, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Reunion, Swaziland
Water	5-10	The UK
Rapeseed Oil	1-5	The UK, France, Denmark, Estonia, Poland, Latvia, Lithuania, Australia, Bulgaria
Colour: E150a Plain Caramel	1-5	France, Germany, Italy
Humectant: E422 Glycerol	<1	France, Germany, Belgium, Netherlands
Emulsifiers: E471 SG Mono and Diglycerides of Fatty Acids, E435 MB Polysorbate 60, E473 MB Sucrose Esters of Fatty Acids	<1	Malaysia, Indonesia, Papua New Guinea, Solomon Islands
Natural Flavouring	<1	The UK
Salt	<1	The UK, Germany, China
Preservative: E202 Potassium Sorbate	<1	China
Acidity Regulator: E330 Citric Acid	trace	China, Colombia

Ingredient Declaration: Sugar, Palm Oil, Glucose Syrup, Water, Rapeseed Oil, Colour (E150a Plain Caramel), Humectant (E422 Glycerol), Emulsifiers (E471 Mono and Diglycerides of Fatty Acids, E435 Polysorbate 60, E473 Sucrose Esters of Fatty Acids), Natural Flavouring, Salt, Preservative (E202 Potassium Sorbate), Acidity Regulator (E330 Citric Acid).

PACKAGING

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

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

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

Version: 2	Issued By: SW	Date: 16/08/2024	Checked By: CW
Reason for new version: Slight change in formulation			

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BRITISH BAKELS LTD
Granville Way, Bicester, Oxon OX26 4JT
Telephone 01869 247098 Fax 01869 242979
Telephone (Sales) 01869 322440 Fax (Sales) 01869 369660
bakels@bakels.com

(British Bakels are RSPO certified – Certification number: CU-RSPO-SCC- 894512)

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