471808 MILLIONAIRES CARAMEL NH SG-12.5KG

TYPE

A non-hydrogenated caramel for topping and filling of shortbread and similar products.

USAGE

As required

COMPOSITION	%	Country of Origin
Sugar	35-40	The UK, France, South Africa,
Sugai	35-40	Brazil, Argentina, Mauritius,
		Malawi, Zambia, Belize, Costa
		Rica, El Salvador, Fiji,
		Guadeloupe, Guatemala, Guyana,
		Honduras, Jamaica, Mozambique,
		Nicaragua, Reunion, Swaziland
Glucose Syrup	15-20	The UK, France, Belgium,
Glucose Sylup	15-20	Netherlands
Sweetened Condensed	10.15	The UK, France, Denmark,
Milk (Milk, Sugar,	10-15	Germany, Ireland, Italy, Belgium,
` / 8 /		Czech Republic, Estonia, Finland,
Lactose (Milk))		Greece, Luxembourg, Poland,
		Slovenia, Hungary, Latvia, Malta,
		Portugal, Spain, Lithuania,
		Netherlands, Slovakia, Colombia,
		Romania, Anguilla, Bahamas,
		Barbados, Belize, Bulgaria, Costa
		Rica, Croatia, Cuba, Dominica,
		Dominican Republic, Grenada,
		Guyana, Haiti, Honduras,
		Jamaica, Montserrat, Nicaragua,
		Panama, Saint Lucia, Venezuela
Water	10-15	The UK
Unsalted Butter (Milk)	5-10	The UK, Ireland
Golden Syrup (Partially	5-10	The UK, Brazil, Australia,
inverted refiners syrup)	3-10	Barbados, Belize, Cambodia,
inversed remiers syrup)		Dominican Republic, Fiji,
		Guadeloupe, Guyana, Lao Peoples
		Democratic Republic,
		Mozambique, Reunion
Palm Oil SG	5-10	Brazil, Malaysia, Indonesia,
	5-10	Papua New Guinea, Peru,
		Ecuador, Honduras
Salt	<1	The UK, Netherlands, China
Emulsifiers: E322	<1	France, Brazil, Hungary,
Lecithin (Sunflower,	``	Netherlands, Malaysia, Ukraine,
Rapeseed, Sova), E491		India, Belarus, Bulgaria
MB Sorbitan		, , ,
Monostearate		
Natural Flavouring	troco	The UK, France, Germany,
Tratui ai Flavoui ilig	trace	Netherlands
	l	remerianus

Ingredient Declaration: Sugar, Glucose Syrup, Sweetened Condensed Milk (Milk, Sugar, Lactose (Milk)), Water, Unsalted Butter (Milk), Golden Syrup (Partially inverted refiners syrup), Palm Oil, Salt, Emulsifiers (E322 Lecithin (Sunflower, Rapeseed, Soya), E491 Sorbitan Monostearate), Natural Flavouring.

PACKAGING

12.5kg net in a food grade plastic pail with polyethylene liner and lid

SHELF LIFE AND STORAGE

365 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1837 kJ / 437 kcal
Fat	17.30 g
(of which saturates)	10.31 g
Available Carbohydrate	69.48 g
(of which sugars)	57.60 g
Protein	1.00 g
Fibre	0.50 g
Salt	0.47 g

MICROBIOLOGICAL TARGETS

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)	Yes	Yes	Yes
Eggs	No	No	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	Yes	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	Suita	ble for vegetaria	ns
Vegans &	Not suitable for vegans		
Vegetarians			

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

Version: 20	Issued By:	Date:	Checked By:		
	JH	13-Jun-22	SEW		
Reason for new version: Due to supply issues, Lecithin may be					
sunflower, rapeseed or Soya based.					

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