



471800 BAKELS RICH CHOC FUDGICE RSPO SG, RFA MB -10Kg

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.

BUTTERCREAM:

To produce a delicious buttercream, using a beater blend 25% butter or margarine with 75% of FUDGICE on first speed for 1 minute. Scrape down. Beat on top speed for a further 5 minutes.

COMPOSITION	%	Country of Origin
Sugar	50-55	The UK, South Africa, Brazil, Argentina, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland
Palm Oil SG	10-15	Brazil, Malaysia, Indonesia, Colombia, Papua New Guinea, Thailand
Water	10-15	The UK
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, Nicaragua, Reunion, Swaziland
Fat-reduced Cocoa Powder RFA MB	5-10	France, Germany, Ivory Coast, Cameroon, Nigeria, Malaysia, Indonesia, Peru, Ghana, Dominican Republic, Ecuador
Rapeseed Oil	5-10	The UK, France, Denmark, Estonia, Poland, Latvia, Lithuania, Ukraine, Australia, Bulgaria
Emulsifiers: E471 SG Mono and Diglycerides of Fatty Acids, E473 MB Sucrose Esters of Fatty Acids	<1	Malaysia
Humectant: E422 Glycerol MB	<1	France, Germany, Belgium, Netherlands, Malaysia, Indonesia, Papua New Guinea
Acidity Regulator: E270 Lactic Acid, E327 Calcium Lactate	<1	Netherlands
Preservative: E202 Potassium Sorbate	<1	China
Natural Flavouring	trace	The UK, France, United States, Germany, Austria, Spain, China

Ingredient Declaration: Sugar, Palm Oil, Water, Glucose Syrup, Fat-reduced Cocoa Powder, Rapeseed Oil, Emulsifiers (E471 Mono and Diglycerides of Fatty Acids, E473 Sucrose Esters of Fatty Acids), Humectant (E422 Glycerol), Acidity Regulator (E270 Lactic Acid, E327 Calcium Lactate), Preservative (E202 Potassium Sorbate), Natural Flavouring.

PACKAGING

10kg net in food grade lined plastic pail with lid

SHELF LIFE AND STORAGE

180 days , cool and dry conditions.

NUTRITIONAL INFORMATION/100g

Energy	1834 kJ / 438 kcal
Fat	19.80 g
(of which saturates)	7.95 g
Available Carbohydrate	62.70 g
(of which sugars)	59.68 g
Protein	1.77 g
Fibre	2.28 g
Salt	0.01 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	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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Reason for new version: Cocoa powder now RFA MB certified			

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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: BMT-RSPO-000024)

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