

**CINNAMON FILLING WITH TASTE OF VANILLA**

<b>Item number</b>	572410																		
<b>Composition</b>	Sugar, water, apricot kernels *, glucose syrup, WHEAT flour, cinnamon (3%), vegetable oil (coconut, rapeseed), WHEAT starch, SKIMMED MILK powder, modified starch, invert sugar, potato fibre, fully hydrogenated vegetable oil (rapeseed), salt, preservative E 202 (0.2%), potato starch, flavouring, caramelized sugar, natural vanilla flavor. *May contain traces of almond.																		
<b>Nutritional information per 100 g</b>	<table><tr><td>Energy value</td><td>1300kJ, 310kcal</td></tr><tr><td>Fat</td><td>8.5 g</td></tr><tr><td>of which saturated</td><td>3.0 g</td></tr><tr><td>of which trans fatty acids</td><td>&lt;0,5 g</td></tr><tr><td>Carbohydrate</td><td>54 g</td></tr><tr><td>of which saccharides</td><td>44 g</td></tr><tr><td>Protein</td><td>2.5 g</td></tr><tr><td>Sodium</td><td>&lt;0,5 g</td></tr><tr><td>corresponds to approx</td><td>0.26 g salt</td></tr></table>	Energy value	1300kJ, 310kcal	Fat	8.5 g	of which saturated	3.0 g	of which trans fatty acids	<0,5 g	Carbohydrate	54 g	of which saccharides	44 g	Protein	2.5 g	Sodium	<0,5 g	corresponds to approx	0.26 g salt
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<b>Chemical/physical data</b>	Coumarin content; 60 - 120 mg / kg																		
<b>Allergens</b>	Contains gluten (wheat) and SKIMMED MILK powder according to regulation 1169/2011/EC. May contain traces of almond.																		
<b>GMO Status</b>	The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO. According to regulations 1829/2003/EC and 1830/2003/EC.																		
<b>Microbiology Typical values</b>	<table><tr><td>Total plate count</td><td>≤ 10 000 cfu/g</td></tr><tr><td>Yeast</td><td>≤ 500 cfu/g</td></tr><tr><td>Mould</td><td>≤ 500 cfu/g</td></tr><tr><td>Enterobacteriaceae</td><td>≤ 100 cfu/g</td></tr></table>	Total plate count	≤ 10 000 cfu/g	Yeast	≤ 500 cfu/g	Mould	≤ 500 cfu/g	Enterobacteriaceae	≤ 100 cfu/g										
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<b>Pesticides/Heavy Metals Typical</b>	According to regulation 396/2005/EG and (EU) 2023/915.																		
<b>Storage</b>	To be kept cool (max 15°C) in a tightly closed container. The expiration date applies to a product in an unopened container, stored as directed.																		
<b>Shelf life, months</b>	4																		
<b>Packaging</b>	90 kg, Fibre drum.																		
<b>Recommended declaration to end user</b>																			

*All information and recommendations are based on tests and research believed to be reliable. No guaranty of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Swedish food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.*

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