

471180 RTU CARAMEL SAUCE SG

TYPE

A ready to use caramel sauce providing easy application to a variety of bakery, confectionary and dairy products as a filling or decoration.

USAGE

As required.

COMPOSITION	%	Country of Origin	
Glucose Syrup	30-35	The UK, France, Belgium, Netherlands	
Cugan	20-25	The UK, France, South Africa,	
Sugar	20-25	Brazil, Argentina, Mauritius,	
		Malawi, Zambia, Belize, Costa Rica,	
		El Salvador, Fiji, Guadeloupe,	
		Guatemala, Guyana, Honduras,	
		Jamaica, Mozambique, Nicaragua, Reunion, Swaziland	
Water	10.15	The UK	
	10-15		
Sweetened Condensed	10-15	The UK, France, South Africa, Germany, Belgium, Netherlands,	
Milk (Milk, Sugar)		Argentina, Malawi, Zambia, Belize,	
		Costa Rica, El Salvador, Fiji,	
		Guadeloupe, Guatemala, Guyana,	
		Honduras, Jamaica, Mozambique,	
		Nicaragua, Reunion, Swaziland	
Palm Oil SG	5-10	Brazil, Malaysia, Indonesia, Papua	
		New Guinea, Peru, Ecuador, Honduras	
Invert Sugar Syrup	5-10	The UK, Brazil, Australia, Barbados,	
invert Bugar Byrup	3-10	Belize, Cambodia, Dominican	
		Republic, Fiji, Guadeloupe, Guyana,	
		Lao Peoples Democratic Republic,	
TI 1/ 1D //		Mozambique, Reunion The UK, Ireland	
Unsalted Butter	1-5	The UK, Freiand	
(Milk)			
Palm Kernel SG	1-5	Brazil, Malaysia, Indonesia, Papua New Guinea, Peru, Ecuador,	
		Honduras	
Salt	<1	The UK, Germany, China	
Emulsifiers: E322	<1	Germany, Italy, Austria, Poland,	
Rapeseed / sunflower	``	Hungary, Spain, Netherlands,	
Lecithin, E435 MB		Malaysia, Indonesia, Papua New	
Polysorbate 60, E492		Guinea, Solomon Islands	
Sorbitan tristearate			
Preservative: E202	<1	China	
Preservative: £202 Potassium Sorbate	<1	Cinia	
	4	The UK, Madagascar	
Natural Vanilla	trace	The UK, Madagascar	
Flavouring			

Ingredient Declaration: Glucose Syrup, Sugar, Water, Sweetened Condensed Milk (Milk, Sugar), Palm Oil, Invert Sugar Syrup, Unsalted Butter (Milk), Palm Kernel, Salt, Emulsifiers (E322 Rapeseed / sunflower Lecithin, E435 Polysorbate 60, E492 Sorbitan tristearate), Preservative (E202 Potassium Sorbate), Natural Vanilla Flavouring.

PACKAGING

12.5kg net in a food grade plastic pail with lid

SHELF LIFE AND STORAGE

365 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1775 kJ / 422 kcal
Fat	14.80 g
(of which saturates)	8.67 g
Available Carbohydrate	71.30 g
(of which sugars)	43.10 g
Protein	0.90 g
Fibre	0.00 g
Salt	0.50 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	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	No		
required			
Suitable for	Suita	ble for vegetaria	ns
Vegans &	Not suitable for vegans		
Vegetarians			

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

Version: 7	Issued By:	Date:	Checked		
	JH	14-Nov-23	By:sw		
Reason for new version: Lecithin updated, no longer from soya					

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