

471824 RASPBERRY MILLIONAIRES CARAMEL PF

TYPE

A Palm Free Raspberry Flavour Millionaires Caramel.

USAGE

Using bain-marie/ microwave, warm caramel to 65°C. Deposit onto prepared base.

Allow to stand for 12 hours before cutting.

| COMPOSITION | % | Country of Origin |
|---|-------|--|
| Sugar | 35-40 | The UK, France, South Africa, |
| | 00.10 | 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, |
| *** | 40.45 | Netherlands The UK |
| Water | 10-15 | |
| Sweetened Condensed | 10-15 | The UK, France, South Africa, |
| Milk (Milk, Sugar) | | Germany, Belgium, Netherlands, |
| :: (::, u.g.) | | Argentina, Malawi, Zambia, Belize, |
| | | Costa Rica, El Salvador, Fiji, |
| | | Guadeloupe, Guatemala, Guyana, |
| | | Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland |
| | | <u> </u> |
| Unsalted Butter | 5-10 | The UK, Ireland |
| (Milk) | | |
| Vegetable Fat (Shea) | 5-10 | Ivory Coast, Nigeria, Ghana, Benin, |
| · • • • • • • • • • • • • • • • • • • • | C 10 | Burkina Faso, Mali, Togo |
| Colour: E162 | 1-5 | The UK, France, Denmark, |
| Beetroot Red | | Germany, Ireland, Italy, Austria, |
| 200110001100 | | Belgium, Cyprus, Czech Republic, |
| | | Estonia, Finland, Greece, |
| | | Luxembourg, Poland, Slovenia, |
| | | Hungary, Latvia, Portugal, Spain, Lithuania, Netherlands, Sweden, |
| | | China, Romania, Bulgaria, Slovakia |
| | | (Slovak Republic) |
| Emulsifiers: E471 | <1 | The UK, France, Germany, Italy, |
| Mono- and | \1 | Austria, Poland, Hungary, Spain, |
| 1.10110 4114 | | Netherlands |
| diglycerides of fatty | | |
| acids, E322 Rapeseed | | |
| / sunflower Lecithin | | |
| Natural Flavouring | <1 | The UK, France, South Africa, |
| | `* | United States, Germany, |
| | | Netherlands, China, India, Mexico, |
| | | Singapore |

Ingredient Declaration: Sugar, Glucose Syrup, Water, Sweetened Condensed **Milk** (**Milk**, Sugar), Unsalted Butter (**Milk**), Vegetable Fat (Shea), Colour (E162 Beetroot Red), Emulsifiers (E471 Mono- and diglycerides of fatty acids, E322 Rapeseed / sunflower Lecithin), Natural Flavouring.

PACKAGING

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

SHELF LIFE AND STORAGE

365 days, store in dry conditions between 5 and 25°C away from direct heat.

NUTRITIONAL INFORMATION/100g

| Energy | 1635 kJ / 389 kcal |
|------------------------|--------------------|
| Fat | 16.32 g |
| (of which saturates) | 9.48 g |
| Available Carbohydrate | 59.47 g |
| (of which sugars) | 50.13 g |
| Protein | 1.16 g |
| Fibre | 0.05 g |
| Salt | 0.06 g |
| | |

MICROBIOLOGICAL TARGETS

 $\begin{array}{lll} {\rm Total\ Enterobacteriaceae} & <10\ {\rm cfu/g} \\ {\rm Yeast\ \&\ Moulds} & <1,000\ {\rm cfu/g} \\ {\it E.\ coli} & <10\ {\rm cfu/g} \\ {\rm Salmonella} & {\rm Absent\ in\ 25g} \end{array}$

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 | No | 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 | Suitable for vegetarians | | |
| Vegans & | Not suitable for vegans | | |
| Vegetarians | | | |

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

| | Version: 7 | Issued By: SW | Date: 29/01/2024 | Checked By: sw |
|---|------------|------------------|------------------|-------------------|
| Reason for new version: RSPO number updated on spec | | | | |

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