

Code: 01030385 **TOFFEE D'OR CARAMEL 5**
State: Approved by RAQ on 26/01/2021

Product description

Toffee/Caramel cream for decorations and filling of bakery products, pralines and ice-creams. Suitable for long shelf-life products.

Sales name

semifinished product for confectionery.

Ingredients

glucose syrup, sweetened condensed skimmed MILK, sugar, water, cocoa butter, modified starch, thickener: agar-agar (E406), flavours, emulsifiers: Mono- and diglycerides of fatty acids (E471) and sunflower lecithin (E322), salt, acidity regulator: citric acid (E330), preservative: potassium sorbate (E202).

Physical-chemical analysis

aw _____ 0.78 ± 0.03

Microbiological standards

aerobic plate count (1) _____ 10000 CFU/g max.
yeasts (2) _____ 50 CFU/g max.
molds (2) _____ 50 CFU/g max.
coliforms (3) _____ <10 CFU/g

- (1) ISO 4833:91
(2) ISO 7954:87
(3) ISO 4832:91

Storage & shelf-life

at least 18 months in original package in cool place (20°C max)

Packaging

5 or 15 kg (net) plastic pails.

Directions to use

for aromatisation TOFFEE D'OR CARAMEL is ready to use.
For coatings warm it up into the microwave oven or in bain-marie at 50-55°C.

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Nutritional informationNUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g
(OBTAINED BY CALCULATION)

1. Energy _____ 337 kcal
1425 kJ
2. Protein (N*6.25) _____ 2.1 g
3. Carbohydrate _____ 66.3 g
of which sugars _____ 65.4 g
4. Fat _____ 7.1 g
of which saturated _____ 4.3 g
5. Food fibre _____ 0 g
6. Salt _____ 0.15 g

Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof _____
Crustaceans and products thereof _____
Eggs and products thereof _____
Fish and products thereof _____
Peanuts and products thereof _____
Soybeans and products thereof: _____
Milk and products thereof (including lactose) _____ X (skimmed sweetened condensed milk)
Nuts and products thereof _____
Celery and product thereof _____
Mustard and products thereof _____
Sesame seeds and products thereof _____
Sulphur dioxide and sulphites at conc. of more
than 10 mg/kg _____
Lupin and products thereof _____
Molluscs and products thereof _____

Key: X = present; (ingredient which contains it)
CC = the presence due to cross contamination cannot be excluded.

Certifications

Preferential Origin for European Customs Code

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Statements

GMO Statement

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

HACCP Statement

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

Ionizing Radiation Statement

This product is not treated with ionizing radiation in any production steps.

Statement on Packaging Materials

The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequent amendments and additions.

Traceability

Product traceability is made according to Regulation (EC) 178/2002.