

SELECT DATA SHEET

	BAKO North Western 74 Roman Way Industrial Estate Longridge Road Preston PR2 5BE www.bakoselect.co.uk	Product Category	Create
		Issue Date	01.12.2015
		Version	1
		Status	Active

Product Name:	Dark Chocolate Fudgeice
BAKO Product Code:	39468
Pack Size	5kg
Product Type	Ambient

PRODUCT DESCRIPTION

A great tasting dark chocolate flavoured fudgeice icing, that is versatile and easy to use for topping, filling and coating a wide range of confectionery. Simply heat to use as a coating or beat with the addition of margarine or butter to create a frosting or filling. Excellent glossy finish.

INGREDIENT DECLARATION

Sugar, Glucose Syrup (contains Preservative: **Sulphur Dioxide**), Palm Oil, Water, Rapeseed Oil, Fat Reduced Cocoa Powder (3%), Whey Powder (**Milk**), Colour: Iron Oxides and Hydroxides; Emulsifier: Mono- and Diglycerides of Fatty Acids; Stabiliser: Lactic acid; Flavouring, Preservative: Potassium Sorbate.

ALLERGEN DECLARATION

For allergens, please see ingredients in **bold**.

MAY CONTAIN STATEMENT

May Contain Wheat (Gluten), Egg and Soya. Produced in a factory which handles Nuts.

CAUTION STATEMENT

N/A

ADVISORY STATEMENT

N/A

NUTRITIONAL STANDARDS

		Per 100g product (As sold)
Energy	kJ	1876
Energy	kcal	448
Fat	g	21.1
of which Saturates	g	7.7
Carbohydrate	g	62.3
of which Sugars	g	55.4
Fibre	g	1.1
Protein	g	1.2
Salt	g	0.02

PRODUCT SUITABILITY

Dietary Status – suitable for

Ovo-Lacto Vegetarians	Yes
Vegans	No
Coeliac	No
Halal (Certified)	No
Kosher (Certified)	No

Genetic Modification
This product does not contain any genetically modified organisms or GMO derivatives
Irradiation
This product does not contain any irradiated materials

PRODUCT STORAGE

Storage Temperature and Conditions	Store in cool dry conditions, between 5°C and 20°C, away from strong odours and strong light.
Product suitable for freezing?	No

USAGE OR RECIPE DETAILS

Pre-temper to 15-25°C and use straight from the pail. Reseal pail after use.

For coating, heat gently while stirring to 40 - 50 °C and apply by dipping, piping or spreading.

For filling, beat using a machine mixer fitted with a beater until the required consistency is achieved and then apply by piping or spreading.

For a lighter texture add 1 part cake margarine to 3 parts BAKO Fudgeice. Replace lid after opening and use within 4 weeks.

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