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PRODUCT INFORMATION FORM: ICC CARAMEL CRUNCH (1-4mm)

PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name: ICC Caramel Crunch (1-4mm) UTZ MB 5Kg
Product Code: 20139217 (51710)
Product Description: ICC Caramel Crunch is a caramel to slightly orange coloured product with a sweet caramel choc flavour.

INGREDIENT LISTING

Non Hydrogenated Vegetable Fat (Coconut), Sugar, Maltodextrin, Whey Powder (Milk), Glucose Syrup, Soya Lecithin (E322), Colourants (E160a, E160c), Emulsifier (E476), Low Fat Cocoa Powder, Flavouring (NI), Acidity Regulator (E500(ii)).

RECOMMENDED DECLARATION

ICC Caramel Crunch

USAGE / APPLICATION INFORMATION

The product is excellent for ice cream applications.

For sensory evaluation:

Taste: Sweet caramel choc
Colour: Caramel to slightly orange
Mouth feel: Crunchy Smooth
Aroma: Sweet caramel choc

KEY PERFORMANCE PARAMETERS

Test	Min	Max	Units	Method
Particle Size	10	15	Micrometres	Grindometer

MICROBIOLOGICAL DATA (typical values only)

Test	Typical Value	Method
<i>E.coli</i>	≤ Absent/g	SANS - 7251
Coliforms	≤ 10 cfu/g	SANS - 4832
TPC	≤ 10 000 cfu/g	SANS - 4833
Yeast	≤ 50 cfu/g	SANS - 7954
Mould	≤ 50 cfu/g	SANS - 7954

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ALLERGEN DATA				
Allergen	Requires Labelling? Yes/No	Source	Present On Line? Yes/No	Present On Site? Yes/No
Peanuts and products thereof	No		No	No
Nuts (other than peanuts) and products thereof ¹	No		No	No
Cereals containing gluten (calculated content)	No		No	Yes
Crustaceans and products thereof	No		No	No
Egg and products thereof	No		No	No
Fish and products thereof	No		No	No
Soybeans and products thereof	Yes	Soya Lecithin	Yes	Yes
Milk and products thereof (including lactose)	Yes	Cow's Milk	Yes	Yes
* Celery and products thereof	No		No	No
* Mustard and products thereof	No		No	No
* Sesame Seeds and product thereof	No		No	No
Molluscs and products thereof	No		No	No
* Lupin and products thereof	No		No	No
* Sulphur Dioxide/Sulphites > 10ppm	No		No	Yes

Note: All reasonable precautions that could be expected of a responsible manufacturer have been taken to prevent cross contamination in the raw materials used and in the manufacturing process.

¹ Nut allergens: Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh, K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof

Conforms to EU Directive 2003/89/CE as amended. ²

² The list of allergens indicated above have been compiled in line with EU Legislation and are included due to the fact that Bakels Orley are audited in line with BRC Quality Standards.

The ingredients marked with an asterisk* are not recognised allergens according to the South African Regulations Relating to the Labelling And Advertising Of Foodstuffs (R146/2010) and therefore are declared for Information purposes only.

SUITABILITY DATA

Doc Title: Product Information Form – ICC Caramel Crunch
Responsibility: NPD Technologist
Authorised By: NPD Manager

Issue Date: 09 October 2013
Revision date and version no: 05 October 2023:9

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	Yes = Suitable, No = Unsuitable	Comment
Vegetarian (Ova-Lacto) (Consumes milk and eggs)	Yes	Does not contain eggs
Vegan (No meat, milk, eggs, honey)	No	Contains Cow's Milk
Coeliac <100ppm gluten (by calculation)	n/a	
Coeliac <20ppm gluten (by calculation)	n/a	
	Certified / Not Certified	Comment
Kosher	Certified	
Halaal	Certified	
Organic	Not certified	
UTZ	Certified	

NUTRITION INFORMATION		
Nutrient	Theoretical Value	Unit
Energy in kJ	2351	kJ/100g
Energy in Kcal	-	Kcal/100g
Total Carbohydrates	53.5	/100g
Available Carbohydrates	-	/100g
Carbohydrates as Sugars	29.6	/100g
Carbohydrates as Starch	-	/100g
Total Fat	39.8	/100g
Saturated Fat	36.2	/100g
Monounsaturated Fat	2.6	/100g
Polyunsaturated Fat	0.8	/100g
Trans Fatty Acids	0.0	/100g
Protein (N x 6.25)	1.1	/100g
Moisture	-	/100g
Dietary Fibre	0.1	/100g
Sodium (mg)	103.9	/100g
Ash	-	/100g
Salt (NaCl)	-	/100g
Ethanol (alcohol)	-	/100g
Data Source		
Reference values	Theoretical values are based on raw material nutritional data as supplied	
This theoretical data should only be used for guideline purposes		

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PROCESS SUMMARY

Raw materials – Conching – On-line inspection – In-line sieving - Packed – Metal detection – Final Inspection
– Finished Goods Store – Despatch

GENETICALLY MODIFIED MATERIALS

Does the product require labelling as genetically modified under current local labelling regulations? **No**

IONISING RADIATION

Does the product require labelling as Irradiated or contain any irradiated ingredients under current local labelling regulations?

No

RECOMMENDED SHELF-LIFE & STORAGE:

Transport & Storage Conditions:

Transportation vehicles to be clean, free from pests and foreign odours.
Product to be stored in its original, unopened, sealed package, in clean, dry, odourless conditions, and away from direct sunlight.

Shelf-Life (Closed Pack): 9 months

LABELLING

Containers are clearly marked with product name, item code, batch number, product weight and date of manufacture, date of expiry.

Product of South Africa

PACKAGING

Pack Size (Net): 5kg

No. units per pallet: 20 buckets per layer, 4 layers per pallet.

Pack Type Inner: n/a

Pack Type Outer: 5kg Plastic buckets

Pallet Type: Wooden with slip sheet

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SUSTAINIBILITY

By buying UTZ certified cocoa, Bakels Orley supports sustainable cocoa farming. UTZ certified farmers have been trained to implement better farming practices with respect for people and planet. UTZ Certified is a program and label for sustainable farming worldwide, now and in the future. www.utzcertified.org



HEALTH & SAFETY DATA

If product comes into contact with eyes, flush well with warm water.
If product comes into contact with skin, wash well with hot soapy water.
Seek medical advice if necessary.

LEGISLATION & WARRANTY STATEMENT

The product will be manufactured and packaged in accordance with all current, relevant local legislation. The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification. It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country.

CONFIDENTIALITY

This document and the information contained within it remains the property of Bakels Group and must not be disclosed to any third party without prior written permission of the company.

Authorised on behalf of Bakels Orley

Name: Phumzile Ratshidi



Position: NPD Technologist

Date: 05th October 2023

Authorised on behalf of Customer

Signed

Name
Position
Date

Please note if the specification is not returned, signed within 28 days of the above date Bakels Orley will assume acceptance of this document