

	<h1 style="margin: 0;">Specification Sheet</h1>	Document Ref	HB3.6.130
		Issue Number	1
	<b>Title:</b> Bake Stable Sea Salt & Caramel fudge	Date of Issue	23/11/2021
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**Product specification:** Bake Stable Sea Salt & Caramel fudge

Material Reference: BAKSTASACAFUD

**Product Description:**

5mm x 5mm pieces of Sea Salt & Caramel flavoured fudge (Interspersed with coarse sea salt crystals) suitable for use as bake stable inclusions

**Sensory Description:**

Colour - Light brown in colour, fairly uniformed with no significant deviation.

Aroma - Caramel in smell

Taste - Typical of caramel fudge

Texture - Small slightly firm 5mm cubes

**Ingredients:** Sugar, Skimmed Sweetened Condensed MILK, Glucose Syrup, Fondant (Sugar, Glucose Syrup), Vegetable Fat (Palm Oil), Stabiliser: Pectin; Thickening Agent: Sodium Alginate; Sea Salt (1%), Flavouring.

**Countries of Origin:** United Kingdom

**Shelf Life/Storage Conditions:**

In a dry place away from heat sources & direct sunlight, at room temperature max. 28 °C. Shelf life, for unopened packaging stored at above conditions is, 1 (one) year.

**Nutritional per 100g:**

Energy	1780 kJ / 422 kcal
Fat	11.6g
Of Which Saturates	5.5g
Carbohydrate	76.9g
Of Which Sugars	69.1g
Protein	2.2g
Salt	1.47g

**Packaging:**

PE bags + carton  
Laminate foil pouch.  
Sachet.

**Allegens**

Product contains Milk products (Lactose).Caramel,Pectin, Sodium Alginate

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