

CARAMEL FLAKES

Caramel flakes are obtained by the controlled heat treatment of food sugars, butter, cream and salt. They are crushed and sieved after caramelization in order to size flakes. Average size is 1-3 mm, packed in a 15 kilo case, 48 cases per pallet.

Certification

Kosher certified Halal certified

Regulation

This caramel gives typical taste to the final product. The dry matter and the fats coming from milk are lower than the minimum required by the definition of "butter caramel" as given by the confectioners. However, it complies with the definition of aromatic caramel (AFNOR Norm NF V 00-100).

Labelling (EU regulation)

Legal labelling	"aromatic caramel with butter and cream (sugar, glucose syrup, water, butter, cream, salt), raising agent : sodium bicarbonate"
GMO to be labelled	Absence
Allergens	Presence : Milk and product thereof. Glucose syrup from wheat has not to be labelled.

Preservation

- Date of minimum durability (DMD) - (months): 18

Period after opening: till the end of DMD following good practices of conservation and hygiene rules.

- Storage recommendations :

Hygroscopic product: keep out of the humidity and use product quickly after opening.

Store at 20°C maximum

For more information concerning storage recommendation, please refer to our technical instruction no. 4.

Caracteristics

Specifications

Parameter	Target	Min. value	Max. value	Frequency of control
Compressed apparent density	0.72			Ponctual
Dry matter (%)		97.5		Each lot
Non-compressed apparent density	0.65			Ponctual
Particle size (< 2 mm) (%)			33	Each lot
Particle size (> 4 mm) (%)			33	Each lot
Particle size (2 to 4 mm) (%)		67		Each lot
pH (5% in purified water)	7	6	8	Each lot

If there is no min/max value, the target value is indicative.

Microbiological data

Microbiological data					
Micro-organism	Target	Type of analysis	Method		
Sporulated plate count (CFU/g)	< 50	Counting	NF V 08-602		
Total plate count (CFU/g)	< 50	Counting	NF V 08-011 / EN ISO 4833		
Yeast / Moulds (cfu/g)	< 50	Counting	NF V 08-036		

Nutritional values per 100 g*

Energy (Kcal)	414
Energy (Kj)	1750
Fat (g)	7
Saturated Fat (g)	5
Carbohydrates (g)	88
Sugars (g)	66
Proteins (g)	Traces
Sodium (mg)	1500
Salt (Sodium X 2,5) (g)	3,5
Water (g)	1,5

^{*}Theoretical data based on raw material nutritional values.

