



Bakels Luxury Caramel (1x12.5kg)

Additional Information

Product Code	605424
Product Description	A smooth viscous brown caramel, with a distinct milky toffee flavour. Bakels Luxury Caramel is a rich, smooth, chewy traditional caramel. It can be used for layering, filling and topping. Our Luxury Caramel is ideal for banoffee pies and slice lines such as flapjacks, brownies and millionaires slices.
Height (mm)	254.0000
Length (mm)	240.0000
Width (mm)	242.0000
Outer EAN 1	15010301055236
Storage Type	Ambient
Brand	Bakels

Ingredients

Ingredients	Sweetened Condensed Skimmed Milk, Glucose Syrup, Invert Sugar Syrup, Palm Oil, Butter (Milk), Sugar, Emulsifier: Mono- and Di- Glycerides of Fatty Acids, Stabiliser: Pectin, Salt, Natural Flavouring
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Dietary Information

Approved for a Halal Diet	Yes
Approved for a Kosher Diet	No
Suitable for Lactose-Free Diet	No
Suitable for a Vegan Diet	No
Suitable for a Vegetarian Diet	Yes

Allergens

CeleryNoGlutenNoCrustaceaNoEggNoFishNoLupinNoMilkYes		
Crustacea No Egg No Fish No Lupin No Milk Yes	Celery	No
Egg No Fish No Lupin No Milk Yes	Gluten	No
Fish No Lupin No Milk Yes	Crustacea	No
Lupin No Yes	Egg	No
Milk Yes	Fish	No
	Lupin	No
AA II	Milk	Yes
MOIIUSCS	Molluscs	No
Mustard No	Mustard	No
Nuts May Contain	Nuts	May Contain
Peanuts No	Peanuts	No
Sesame No	Sesame	No
SOYA No	SOYA	No
Sulphites <10mg	Sulphites	<10mg

Nutritional Information

Carbohydrate Per 100g (g)	55.9
Carbohydrate of which Sugars per 100g (g)	55.9
Fat per 100g (g)	16.6
Fat of which Saturates per 100g (g)	9.6
Fibre per 100g	-
Energy per 100g (kcal)	391
Energy per 100g (kJ)	1641
Protein per 100g (g)	4.6
Salt per 100g (g)	0.5

Disclaimer:

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