Tel: +44 (0) 1277 262525 Customer Services: 08080 435687

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ADM Bakers' Mixes Range Product Specification

Product	Vanilla Flavour Fudge Mix MB			
ADM Product Code	2450-12			
Description	A smooth topping which has a fudgeice type texture is freeze-thaw stable and ideal as a sponge or muffin topping.			
Usage rate /application	As per application			

	Compositi	on
Description	%	Details
Sugar	60-70	
Vegetable Oils (Palm, Rapeseed)	5-10	
Maltodextrin	5-10	
Modified Starch	5-10	
Wheat Starch	3-5	
Hydrogenated Vegetable Oils (Palm, Coconut)	1-3	
Emulsifiers	1-3	E477, E471
Dried Glucose Syrup	1-3	
Milk Protein	<1	
Salt	<1	
Flavouring	<1	
Stabiliser	<1	E412
Natural Flavouring	<1	
For allergens, including cereals of	containing gluten,	see ingredients highlighted above in bold .

Sensory Information			
Appearance	Off white free flowing powder		
Odour	Vanilla note		
Flavour	For further manufacture, not for consumption in current state		

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Packaging, Coding, Transport and Storage			
Packaging	Plastic Bag		
Coding	123456 Bag Number 0001		
Recommended Storage and Transport Conditions	Cool, dry ambient conditions away from strong odours		
Shelf Life	270 days		

Typical Nutritional Information (per 100g)				
Description	Quantity	Units		
Energy	455.3	kcal per 100g		
Energy	1931.1	kJ per 100g		
Fat	13.6	g per 100 g		
of which saturates	8.1	g per 100 g		
monounsaturated	4.2	g per 100 g		
polyunsaturated	1.3	g per 100 g		
Carbohydrate	83.3	g per 100 g		
of which sugars	66.1	g per 100 g		
starch	8.7	g per 100 g		
Fibre (AOAC)	0.02	g per 100 g		
Protein	0.7	g per 100 g		
Salt	0.4	g per 100 g		
Moisture	1.6	g per 100 g		



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		Allergen Information		
Component		Comments		
As defined in Regulation (EU) No 1169/2011 Annex II	As an ingredient in the recipe	Used on the same manufacturing/ packing line	Used on the same manufacturing site	
Cereals containing gluten, namely; wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains and products thereof	Yes	Yes	Yes	Wheat Starch
Crustaceans and products thereof	No	No	No	
Eggs and products thereof	No	Yes	Yes	
Fish and products thereof	No	No	No	
Peanuts and products thereof	No	No	No	
Soya and products thereof	No	No	Yes	
Milk and products thereof	Yes	Yes	Yes	Milk Protein
Nuts and products thereof	No	No	No	
Celery and products thereof	No	No	No	
Mustard and products thereof	No	No	No	
Sesame Seeds and products thereof	No	No	No	
Sulphur Dioxide and Sulphites at concentrations >10mg/kg SO ₂	No	No	No	
Lupin and products thereof	No	No	No	
Molluscs and products thereof	No	No	No	

Molluscs and products thereof No No No No Note: all reasonable precautions that could be expected of a reasonable manufacturer have been taken to prevent cross-contamination in the raw materials used and in the manufacturing process. However, no guarantee of absolute absence can be given.



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Genetic Modification

With reference to EU regulation 1829/2003 and 1830/2003; this product does not contain genetically modified ingredients and in addition no genetically modified ingredients are used at this site. All possible precautions are taken to ensure that materials that may be genetically modified are sourced from non-genetically modified sources. This is warranted by supplier declaration or audited supply trail.

	Yes	No	Comments
Is the product produced from genetically modified organisms?		Х	
Does the product contain any genetically modified material?		Х	
Does the product contain any proteins that have been protein engineered?		х	

Suitability Information				
Suitable for:	Yes	No	Details	
Vegetarians (ovo-lacto)	X		Suitable	
Vegans		Х	Contains milk	
Kosher certified		Х	But suitable	
Halal certified		Х	But suitable	
Organic		Х		

RSPO Palm Oil Information

Yes, certificate number = BMT-RSPO-000051

Please note: apart from where palm is declared in the ingredient declaration, derivatives of palm may have been used in other ingredients.

Health & Safety

For health and safety information, please refer to the product data sheet. Available upon request.

Signed:	Emma Bagley	Position:	Food Safety and Compliance Technologist	Date:	29/10/2020	
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The information provided in this specification is based upon the product formulation, the data provided by our supplier's raw material suppliers and the factory of manufacture at the date of issue of this specification.

Because of the numerous factors affecting results, all of our products are sold with the understanding that customers conduct their own test to determine suitability of our products. Statements herein should not be construed as representations, guarantees or warranties, expressed or implied, of any kind.