

ADM Milling Ltd Hyatt Place 50-60 Broomfield Road Chelmsford Essex CM1 1SW

## ADM Bakers' Mixes Range Product Specification

Product	Chocolate Fudge Icing Mix SG			
ADM Product Code	302-12			
Description	A deliciously smooth topping which has a fudgeice type texture, freeze-thaw stable and is ideal as chocolate sponge or muffin topping.			
Usage rate /application	As per application			

Composition				
Description	%	Details		
Sugar	70-80			
Vegetable Oils (Palm, Rapeseed)	10-20			
Fat Reduced Cocoa Powder	5-10			
Maltodextrin	5-10			
Emulsifier	1-3	E471		
Flavouring	<1			
Salt	<1			
Natural Flavouring	<1			
For allergens, including cereal	s containing gluten,	see ingredients highlighted above in <b>bold</b> .		

Sensory Information				
Appearance Light brown fatted powder				
Odour	Slight cocoa aroma			
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	448.1	kcal per 100g		
Energy	1886.7	kJ per 100g		
Fat	13.1	g per 100 g		
of which saturates	5.6	g per 100 g		
monounsaturated	5.8	g per 100 g		
polyunsaturated	1.7	g per 100 g		
Carbohydrate	78.9	g per 100 g		
of which sugars	70.2	g per 100 g		
starch	2.1	g per 100 g		
Fibre (AOAC)	2.7	g per 100 g		
Protein	2.2	g per 100 g		
Salt	0.4	g per 100 g		
Moisture	0.9	g per 100 g		
All nutritional parameters a	are calculated from raw mater	ial supplier data		



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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	No	Yes	Yes			
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			
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 <sub>2</sub>	No	No	No			
Lupin and products thereof	No	No	No			
Molluscs and products thereof	No	No	No			

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



## **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)	Х		Suitable	
Vegans		Х		
Kosher certified		Х		
Halal certified		Х		
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:	23/03/2020
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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.