



BAKELS RTU FUDGE ICING – CREAM CHEESE

OVERVIEW

A ready-to-use, cream cheese fudge icing for toppings on cakes, slices, muffins or as a filling. Bakels Cream Cheese Fudge Icing is also ambient and freeze thaw stable.

INGREDIENTS

Sugar, Humectant (422), Water, Margarine (vegetable oil, water, salt, emulsifiers (322 soy, 471), natural flavour, antioxidant (307b), acidity regulators (330, 500), natural colour (160a)), Cream cheese powder (8%) (cream(milk), milk solids, sugar, emulsifier (471), salt, antioxidant (307b), culture), Mineral Salts (170, 516), Milk Solids, Maize Starch, Colour (171), Dextrose, Salt, Preservative (202), Gelatine, Flavour

PACKAGING

Code	Size	Type	Palletisation
420752	11.5KG	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,710.00
Protein (g)	2.30
Fat- Total g	12.50
Fat - Saturated g	7.50
Carbohydrate (g)	70.40
Carbohydrate-Sugars g	58.20
Dietary Fibre g	0.00
Sodium mg	186.00

ADDITIONAL INFORMATION

Product Information:

Ready-to-use straight from the container. • ambient stable even under warm and/or humid conditions.

Sets to give a non-stick surface.

Freeze/thaw stable.

Topping for cakes, slices etc. can also be used as a filling.

Full bodied cream cheese flavour and colour and a smooth, pleasant mouth-feel.

Note: Freeze/Thaw Instructions

This product has excellent freeze/thaw properties. Best results are obtained if the iced product is covered before freezing and stays covered until the product is defrosted. This helps to eliminate excessive drying out and surface condensation.

These instructions also apply to refrigeration of the product.



STORAGE

Once opened use within 14 days, Store below 25°C in clean, dry conditions and protected from direct sunlight.



SHELF LIFE

182 days



TYPE

Pail



ALLERGENS

Contains: milk and soy, May be present due to shared equipment: gluten, egg and sulphites



CATEGORY

Icings & Icing Sugars



FINISHED PRODUCT

Icings