

Product Specification

Thursday, 2 January 2020

Flavouring Pastes, Essences & Sauces -

9 (02/01/2020)

Product Name: Apito Flavouring Paste - Caramel

Product Code: 431102 and 431103

Description: A tan coloured paste.

Function: Caramel colour/flavour for cakes, sponges and icings.

Usage: Use approximately 30g of Apito Caramel Flavouring Paste for each 1kg of icing, cream or

cake batter.

Ingredient Water, Flavour, Colour (150c), Propylene Glycol (1520), Vegetable gums (413,

Listing: 415), Salt, Preservative (202).

Packaging: Bottle 1kg, Bottle 4.5kg.

Shelf Life & Best before 12 months from date of manufacture. Store below 25°C in clean, dry conditions

Storage: and protected from direct sunlight.

NutritionEnergy kJ359Information (perProtein g0100g):Fat - Total q0

Fat - Saturated g 0
Carbohydrate g 20.2
Carbohydrate - Sugars g 8.9
Dietary Fibre g 0.4
Sodium mg 515

All quantities expressed in the nutrition information are average quantities only.

Allergens: Contains: no added allergens

Country of Made in Australia from local a

Origin:

Made in Australia from local and imported ingredients.

GMO Status: Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.

Vegan Status: Vegan suitable
Halal Status: Halal Approved

General: This product shall at the time of delivery conform in every respect to the provisions of the

Australia/NZ Food Standards and Regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country

regulations.

Product has been tested to perform in the finished product based on the recommended recipe and usage rate. Bakels cannot be held responsible for performance of the product if it is used

outside of the recommended recipe or usage rate.