



Knightsbridge

Design, Manufacture & Distribution of Quality Cake Decorating Products Worldwide

Knightsbridge PME Ltd

Unit 23 Riverwalk Business Park
Riverwalk Road
Enfield
EN3 7QN
UK

Version: 13/05/2013

PRODUCT DATA SHEET

CB010 Light Blue Candy Buttons 12oz

Product Description

These candy buttons are ideal for making molding, coating, and dipping.

Ingredients Description

Sugar, Partially Hydrogenated Palm Kernel Oil, Whole Milk Solids, Reduced Mineral Whey Powder, Non-fat Dry Milk Solids,, Soya Lecithin (an emulsifier), Salt, Artificial Colour (Blue Lake #1) and Artificial Flavour
Flavour: Dairy / Vanilla.

Suitable For

	Suitable	Certified
Halal	✗	✗
Kosher	✓	✓
Vegetarianism	✓	✗
Veganism	✓	✗

Storage Conditions and Shelf Life

- 18 Months (from date of manufacture) when properly stored.
- Keep out of direct sunlight.
- Storage Temperature: 55°F (12.8°C) - 65°F (18.33°C).
- Keep out of the reach of children.

Origin

- Produced & Packaged In USA

Additional Information

Commodity Code	18069050
Barcode	5060281183484
Seasonal	No
Inner Pack	1
Master Pack	24

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Other Declarations

- Due to the use of natural ingredients, colour variations may exist between products lots.
- Packaging: Product is packaged in poly lined 50lb. net weight corrugated cartons. Cartons are taped closed (no glue or staples used)

GUARANTEED ANALYSIS:

Fineness: 20 – 25 microns Micrometer

Viscosity; 23.5 – 26.5 Brookfield Viscometer

Method: 50° C / #27 Spindle / 3 min @ 50 RPM / 15 sec@20

RPM Total Fat: 31% + 2% AOAC 989.05

Moisture: Less than 1% Calculated

Melting Point: 92° F + 2° F Calculated

Nutritional Values per 100g

Value

Energy	
Gram Weight (g)	100
Calories (kcal)	543.51
Calories from Fat (kcal)	264.73
Calories from SatFat (kcal)	242.84
Proteins (g)	1.31
Carbohydrates (g)	68.20
Fibres (Dietary 0.00, & Soluble – 0.0(g)	0
Total Sugars (g)	68.18
Fat (g)	29.42
Saturated Fatty Acids (g)	26.98
Mono Fat (g)	1.98
Poly Fat (g)	0.42
Trans Fatty Acid (g)	0.14
Cholesterol (mg)	4.08
Water (g)	0.29
Ash (g)	0.69
Vitamins	

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Nutritional Values per 100g (Contd.)

- Vitamin A – IU (IU)	28.29
- Vitamin B1 (mg)	0.02
- Vitamin B2 (mg)	0.11
- Vitamin B3 (mg)	0.04
- Vitamin B6 (mg)	0
- Vitamin B12 (mcg)	0.12
- Vitamin C (mg)	0.13
Folate (mcg)	0.05
Pantothenic Acid (mg)	0.09
Minerals	
Calcium (mg)	37.84
Iron (mg)	0.02
Magnesium (mg)	5.16
Phosphorus (mg)	46.97
Potassium (mg)	73.21
Sodium (mg)	117.47

Allergens

	Recipe Without	Recipe Contains	Recipe May Contain Traces	Unknown
Wheat				
Gluten	✓			
Eggs				
Cow's Milk		✓		
Nuts			✓	
Soya		✓		
Crustaceans				
Fish				
Celery				
Mustard				
Sulphur Dioxide / Sulphites				

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Microbiological

Maximum

Aerobic Plate Count (CFU/g):	Less than	10,000
Yeasts and Mold (CFU/g):	Less than	100
Coagulase Positive Staph (CFU/g):	Less than	10
E.Coli MPN/g:	Less than	3
Coliforms (CFU/g):	Less than	10
Salmonella: Negative (375g x 2)		

Palletisation

Pieces per layer

L

Number of layers

W

Pieces per pallet

H

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