

# Product Specifications 50# CARAMEL SAUCE VANILLA

Product Number: 6006990005300

Effective Date: 2021-10-13 Last Modified On:2023-10-11

## Description

Caramel Sauce Vanilla is a soft free-flowing confection having a clean, characteristic vanilla caramel flavor. It can be used as a layer in ice cream novelties or as a topping.

## Ingredients

CORN SYRUP, SUGAR, NONFAT MILK, BROWN SUGAR, PALM OIL, BUTTER (CREAM, SALT), CORN STARCH, CONTAINS LESS THAN 2% OF SALT, MONO- AND DIGLYCERIDES, POTASSIUM SORBATE AS A PRESERVATIVE, SOY LECITHIN, CARAMEL COLOR, LOCUST BEAN GUM, XANTHAN GUM, ARTIFICIAL FLAVOR, NATURAL FLAVOR.

#### **Allergens**

CONTAINS: MILK AND SOY.

## **Testing Data**

## **Analytical Test Results**

| Analytical Test | Reference Method                     | Target | Min   | Max   | UOM |
|-----------------|--------------------------------------|--------|-------|-------|-----|
| Fat, total      | Röse-Gottlieb:IDF13;KJS206;NA-4.0203 | 5.50   | 5.00  | 6.00  | %   |
| Solids, total   | Vacuum oven:NA-6.0820                | 78.00  | 77.00 | 79.00 | %   |

## **Physical Characteristics**

| Physical Evaluation | Description                             |
|---------------------|---|
| Texture             | May have a few bubbles on top           |
| Appearance          | Light brown caramel color               |
| Aroma               | Typical vanilla caramel; no off/foreign |
| Flavor              | Typical vanilla caramel; no off/foreign |

## Microbiological Tests

| Test                    | Reference Method   | Max   | Reporting Units |
|-------------------------|--|-------|-----------------|
| Aerobic Plate Count/TVC | AOAC method or other method approved by an accredited organization | 10000 | /g              |
| Coliforms               | AOAC method or other method approved by an accredited organization | 10    | /g              |
| Mold                    | AOAC method or other method approved by an accredited organization | 100   | /g              |
| Yeast                   | AOAC method or other method approved by an accredited organization | 100   | /g              |

## **Packaging Information**

Packaging Type Bucket

Packaging Features

Easy Opening Not Available
Package Integrity Sealed Can/Canister
Reclosability Sealed Lid

Net Weight 50 lb



# Product Specifications 50# CARAMEL SAUCE VANILLA

Product Number: 6006990005300

Effective Date: 2021-10-13 Last Modified On:2023-10-11

# **Shipping and Storage Conditions**

Shelf Life 270 days

Shipping Requirements
Storage Requirements
Protect from Extreme
Protect from Extreme

# **Product Handling Instructions**

Storage Instructions Keep In A Cool, Dry Place

## **Dietary Suitability**

|         | Agency Name | Designation | Symbol for<br>Label | Document<br>Number | Comments   |
|---------|-------------|-------------|---------------------|--------------------|--|
| Halal   |             |             |                     |                    |  |
| Kosher  | OK          | Dairy       | OK-D                | BBN-HNWC           | Product Code<br>in Digital<br>Kosher is CU<br>number |
| Organic |             |             |                     |                    |  |

## **Ingredient Composition**

Percentage %

Detailed formulations are considered proprietary and confidential. However, the approximate percentage information is as follows:

| 20 - 50 | CORN SYRUP                          |
|---------|-------------------------------------|
| 20 - 50 | SUGAR                               |
| 5 - 20  | NONFAT MILK                         |
| 5 - 20  | BROWN SUGAR                         |
| 2 - 5   | PALM OIL                            |
| 2 - 5   | BUTTER (CREAM, SALT)                |
| 2 - 5   | CORN STARCH                         |
| < 2     | SALT                                |
| < 2     | MONO- AND DIGLYCERIDES              |
| < 2     | POTASSIUM SORBATE AS A PRESERVATIVE |
| < 2     | SOY LECITHIN                        |
| < 2     | CARAMEL COLOR                       |
| < 2     | XANTHAN GUM                         |
| < 2     | LOCUST BEAN GUM                     |
| < 2     | ARTIFICIAL FLAVOR                   |
| < 2     | NATURAL FLAVOR                      |
|         |                                     |

**Ingredient Name** 

These ingredients are approved for use in food products in accordance with local regulations.



# Product Specifications 50# CARAMEL SAUCE VANILLA

Product Number: 6006990005300

Effective Date: 2021-10-13

## **Nutrition Information**

## 100g Information:

| Nutrient                   | UOM  | Per 100 grams |
|----------------------------|------|---------------|
| Calories                   | kcal | 341.879       |
| Protein                    | g    | 2.217         |
| Carbohydrates (with Fiber) | g    | 70.550        |
| Dietary Fiber              | g    | 0.020         |
| Total Sugar                | g    | 55.726        |
| Added Sugars               | g    | 52.338        |
| Total Fat                  | g    | 5.633         |
| Saturated Fat              | g    | 3.542         |
| Trans Fatty Acid           | g    | 0.106         |
| Cholesterol                | mg   | 7.941         |
| Moisture                   | g    | 20.052        |
| Ash                        | g    | 1.439         |
| Other Proximates           | g    | 0.095         |
| Vitamin D - mcg            | mcg  | 0.000         |
| Calcium                    | mg   | 94.422        |
| Iron                       | mg   | 0.108         |
| Potassium                  | mg   | 163.206       |
| Sodium                     | mg   | 291.360       |

# **Countries of Origin**

Countries of Origin (Where Manufactured): United States of America

#### **Pallet Information**

**PALLET Dimensions:** 

 Width
 39.681 in

 Length
 47.869 in

 Height
 47.49 in

 Cube
 52.20299 Cu. Ft

Cases/Layer 12 Number of Layers 3

Total Cases/Pallet 36

PLEASE NOTE: This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested you evaluate the product on at least a laboratory basis prior to its commercial usage. This specification may be superseded by a later issue. Please consult your sales representative to confirm you have the correct specification. NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESSED OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.