

Flan Caramel Syrup Specification Sheet

Description:

Flan Caramel Syrup perfect to use as a topping for all Flan's and desserts. (i.e., Pancakes, Waffles, and Ice Cream) This thick Caramel is easy to pour and ready to use. Flan Caramel Syrup is an immensely popular staple for Spanish desserts. Flan Caramel Syrup is also known as Caramel Sauce.

Manufacturer:

VAMSS Corporation

INGREDIENTS:

Sugar, Corn Syrup, and Water

INTENDED USE:

Topping for milk shakes, crepes, waffles, flan, or pancakes.

Storage and Shelf Life:

Keep refrigerated once opened. Shelf life is 24 months. Store in a cool dry place always.

Do not store in temperatures above 75 or lower than 50 Sugar can re-crystalize if not stored in proper conditions.

Packaging Format:

Industrial Jars- ½ Gallon (Net Wt. 6lb)

Pallet: 80 Cases - 4 Jars in each case

Wrapped to uphold cleanliness and paperboard. on each corner to protect from damage

Lot Translation:

Exp: JN0063T

JN- Month Product was made (JN – June)

0063 - Production Number

T- Any special Modification to the Dulce de Leche (I.e. T- Topping, IC- Ice Cream Base)

Unique Product Attributions:

Vegan Friendly
Non-GMO Sugar
Dark Brown Caramel Color
Easy to Pour







Nutritional Fact:

Nutrition	
100 servings per conta Serving size	
	1 oz (28g)
Amount Per Serving Calories	80
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Sodium 0mg	0%
Total Carbohydrate 22g	8%
Dietary Fiber 0g	0%
Total Sugars 21g	
Includes 0g Added Su	igars 0%
Protein 0g	0%
Not a significant source of cholesterol iron, and potassium	l, vitamin D, calcium,
*The % Daily Value (DV) tells you hor serving of food contributes to a daily day is used for general nutrition advi	diet. 2,000 calories a

Plant Certification:

SQF Certified

Food Safety Control Alliance





Kosher Certification:

✓ Certified Kosher (Non Cholov Yisroel)

Kosher Symbol required on all Kosher Certified products





Country of Origin:

Made in the United States of America, using domestic ingredients only

Allergens:

	Product	Product Line	Warehouse
Tree Nuts and Seeds (I.e. Seasame Seed, Walnuts, Hazelnuts, Peanuts, Almonds, Etc.)	*	×	*
Wheat	*	*	×
Eggs	*	×	×
Milk	*	×	✓
Soy	*	×	×
Fish, Shellfish, and Crustaceans	*	×	×
Gluten	*	×	×
Coconut or Derivatives	*	×	×

Microbiology:

Micro Tested	Max	Units
E. Coli	<3.0	MPN/gm
Coliform	<3.0	MPN/gm
Mold and Yeast	<100	cts/gm
Total Plate Count	<200	cts/gm

Physical and Chemical Guidelines:

Characteristic	Method	Min-Max
Brix	Refractometer	75.0-80.0
PH	PH Meter	5.00-6.50