

Product Details for Guava Filling

GUAVA

Description:

Our Guava Filling is a ready-to-use paste. This filling is a popular sweet jam used in the Caribbean and Spain. The Guava Filling makes it easy to use as a spread or to fill desserts. This filling is bake stable.

Manufacturer:

VAMSS Corporation

Ingredients:

Natural Guava Pulp, Non-GMO Cane Sugar, Corn Syrup, Corn Starch, Water, Citric Acid, Potassium Sorbate (As A Preservative) Salt, Red #40 and Natural Flavors.

Intended Use:

Filling for Pastries and spread for Cheesecake.

Storage and Shelf Life:

Shelf life is 24 months.

Store in a cool dry place always 65F-75F.

Packaging Format:

11lb, 24lb, and 55lb Pails

1-pallet of 11lb contains 150 pails 1-pallet of 24lb contains 80 pails 1-pallet of 55lb contains 36 pails

Pails come shrink wrapped on a wooden pallet.

Unique Product Attributions:

Bake Stable

Plant Certification: SQF Certified

Food Safety Control Alliance

<u>UPC</u>: 860004450573







RTIFICIAL FLAVOR



<u>GTIN</u>: 00860004450573

Lot Translation: Exp: JN0063T

<mark>JN</mark>- Month Product was made (JN – June) <mark>0063</mark>- Production Number T- Any special Modification to the Dulce de Leche (I.e. T- Topping, IC- Ice Cream Base)

Nutrition	Facts
332 servings per con	tainer
Serving size	1 Tbsp (15g)
Amount Per Serving Calories	45
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0	9
Cholesterol 0mg	0%
Sodium Omg	0%
Total Carbohydrate 11g	4%
Dietary Fiber 0g	0%
Total Sugars 6g	
Includes 1g Added S	Sugars 2%
Protein 0g	0%
Vitamin D 0mcg	0%
Calcium 2mg	0%
Iron 0.04mg	0%
Potassium 11mg	0%



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	×	×	\checkmark
Soy	×	×	×
Fish, Shellfish, and Crustaceans	×	×	×
Gluten	×	×	×
Coconut or Derivatives	×	×	×



Physical and Chemical Guidelines:

Characteristic	Method	Min-Max
Brix	Refractometer	60.0-69.0
РН	PH Meter	3.00-4.30
Water Activity	N/A	0.73-0.80

Microbiology:

Micro Tested	Max	Units
E. Coli	<3.0	MPN/gm
Coliform	<3.0	MPN/gm
Mold and Yeast	<200	cts/gm
Total Plate Count	<1000	cts/gm