

Product Details for Coconut Filling

Description:				
Our Coconut Filling is a rich, creamy blend made with real shredded coconut,				
offering the perfect balance of sweetness and texture. Specially, crafted for use in pastries,				
turnovers, and other baked goods, this filling holds up beautifully during baking				
Manufacturer:				
VAMSS Corporation				
Ingredients:				
Water, Non-GMO Sugar, Corn Syrup, Coconut Flakes, Modified Corn Starch, Less than 1% Gellan Gum,				
Salt, Potassium Sorbate, Sodium Benzoate, Artificial Color, Calcium Propionate and Citric Acid				
Intended Use:				
Filling for Cakes, Pastries, and Tarts				
				
Storage and Shelf Life:				
Shelf life is 24 months.				
Do not Refrigerate				
Store in a cool dry place always 65F-75F.				
Packaging Format:				
50lb Pails and 10lbs pails				
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A pallet of 10lbs pails contain 150 containers				
A pallet of 50lbs pails contains 36 contains				
Pails come shrink wrapped on a wooden pallet.				
Tails come shrink wrapped on a wooden panet.				
<u>Unique Product Attributions</u> :				
Bake Stable				
Plant Certification:				
SQF Certified COL				
SQF FSP(CA				
Food Safety Control Alliance One world. One standard. FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE				

UPC:

GTIN:



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)

Nutritional information:



Kosher Certification:

Not Applicable

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	✓	×	×

Physical and Chemical Guidelines:

Characteristic	Method	Min-Max
Brix	Refractometer	66.0-67.0
Water Activity	N/A	0.83-0.85

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

VAMSS Corp.