

Product Details for STRAWBERRY FILLING

and

Description:
A fruit-based filling made with strawberry puree, offering a consistent flavor, smooth texture,
vibrant red color. Suitable for bakery and pastry applications.
Manufacturer:
VAMSS Corporation
<u>Ingredients</u> :
WATER, SUGAR, STRAWBERRY PUREE, MODIFIED CORN STARCH, CORNSYRUP,
CITRIC ACID, SODIUM CITRATE, SODIUM BENZOATE, POTASSIUM SORBATE, RED #40
AND NATURAL FLAVORS
Intended Use:
Filling for Cakes, Pastries, Tarts and as a spread for Cheesecake.
Storage and Shelf Life:
Shelf life is 24 months.
Refrigerate after opening
Store in a cool dry place
Packaging Format:
20lb Pails and 10lbs pails
A pallet of 10lbs pails contain 150 containers
A pallet of 20lbs pails contains 80 contains
Pails come shrink wrapped on a wooden pallet.
Unique Product Attributions:
Bake Stable
Plant Certification:
SQF Certified COL
Food Safety Control Alliance One world. One standard. FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE
UPC:
GTIN:



Lot Translation:

Exp: JN<mark>0063</mark>T

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	×	×	✓

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