

#### **Description:**

A rich transcal pincapula filling made with real pincapula picacs for a

A fich, tropical phileapple filling made with real phileapple pieces for a
natural fruit texture and vibrant flavor. This filling offers a perfect balance
of sweetness and acidity, delivering a fresh, authentic pineapple taste. Its bake-stable
formulation ensures that both flavor and texture are preserved during baking.
Manufacturer:
VAMSS Corporation
INGREDIENTS:
WATER, SUGAR, PINEAPPLE, MODIFIED FOOD STARCH, CORN SYRUP, SODIUM CITRATE
SODIUM ERTHORBATE, CITRIC ACID, NATURAL FLAVORS, GELLAN GUM, POTASSIUM SORBATE,

**INTENDED USE:** 

Filling for Pastries, Cheesecake, and Desserts

SODIUM BENZOATE AND NATURAL COLOR YELLOW #5

**ALLERGEN:** 

N/A

Storage and Shelf Life:

Keep refrigerated once opened.

Shelf life is 24 months.

Store in a cool dry place always.

**Packaging Format:** 

Plastic Pail 10 and 50 pounds

**Plant Certification:** 

**SQF** Certified

Food Safety Control Alliance





**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)



## **Kosher Certification:**

## **Country of Origin:**

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

### **Nutritional:**

Nutrition Fa	cts
Serving size	100g
Amount per serving Calories	50
% Da	ily Value
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 135mg	6%
<b>Total Carbohydrate</b> 38g	14%
Dietary Fiber <1g	3%
Total Sugars 28g	
Includes 28g Added Sugars	56%
Protein <1g	
Vitamin D 0mg	0%
Vitamin C 0mg	0%
Calcium 6mg	0%
Iron 0mg	0%
Potassium 45mg	0%

<sup>\*</sup> The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



## 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	69.0-70.0
PH	PH Meter	5.60-6.43
Water Activity	N/A	0.80-0.85

## 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