

Technical Data Sheet



Cremyvit

Item: 0010667020TD11	Material: 4107843
Data Sheet Revision: 7	Validation Date: 3/21/2017

Product Description

A complete instant mix for dairy custard.

Usage Information

Usage rate: 3 lb dry mix to 1 gallon water

Ingredient List

Sugar, modified food starch, nonfat dry milk, coconut oil, dried whey (milk), Contains 2% or less of the following: sodium alginate, sodium caseinate (milk), potassium sorbate (preservative), beta carotene (color), artificial flavor.

Kosher Status

Kosher Dairy

Physical and Chemical Parameters:

Method	Parameter	Method
Bake Test	Compares to Standard	Visual

Organoleptic Characteristics:

Method	Parameter	Description
Visual	Appearance	Free-Flowing, Light Yellow Powder
Organoleptic	Flavor	Compares to Control Sweet Creamy Vanilla

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Nutritional Information (Average per 100 g)

Energy in kcal/100g	396.11	kcal/100g
Total fat	4.19	g/100g
-Of which saturated fats	3.49	g/100g
-Of which trans fatty acids	0.08	g/100g
Carbohydrates	87.74	g/100g
-Of which sugars	63.23	g/100g
-Of which polyols	0.00	g/100g
Fibers	0.56	g/100g
Proteins	3.29	g/100g
Moisture	2.49	g/100g
Sodium	83.49	mg/100g
Ash	2.32	g/100g

Note: The nutrient information provided by Puratos Corp. is based upon the USDA database and other sources, including suppliers' data sheets. All these are reliable sources; consequently the correlation between the calculated values and the lab analyses is normally excellent. However, there is no guarantee that the nutrient values provided by Puratos Corp. will match the analytical results. These values should be confirmed by actual analysis, whenever required by existing regulations.

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Allergen Information

Allergen	Present in Product	Present in Product made on same line	Present in the Plant
<u>"Major" Allergens According to the FDA</u>			
Wheat and products thereof	+	+	+
Crustaceans and products thereof	-	-	-
Eggs and products thereof	-	+	+
Fish and products thereof	-	-	-
Peanuts and products thereof	-	-	-
Soy or Soy Derivative (excluding soy oil)	-	+	+
Milk and products thereof	+	+	+
Tree Nuts and products thereof	-	+(coconut only)	+(coconut only)
<u>Other Allergens of Concern</u>			
Sulfites and products thereof	-	+	+
Sesame seeds and products thereof	-	+	+
Mustard and products thereof	-	-	-
Celery and products thereof	-	-	-
Lupin and products thereof	-	-	-

Microbiology (Indicative values)

Description	Max	Units
Total Plate Count	100,000	cfu/g
Coliform	100	cfu/g
E. coli	<10	cfu/g
Salmonella	Negative per 25	cfu/g
Yeast	1,000	cfu/g
Mold	1,000	cfu/g

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Storage Conditions

Dry: Keep in a cool and dry place (78°F, 65% RH). Close package after use.

Shelf Life

Shelf Life is 9 Months from the date of manufacture provided the product is stored as stated above in the closed original packaging and has not been reworked nor blended with other ingredients.

Packaging Information

Packaging Type	Packaging Net Weight	Pallet Net Weight
Multi-walled, high density polyethylene lined bag	50 lbs.	2000 lbs.

Food Contaminants

Raw materials are guaranteed food grade in conformity with the applicable legislation on:

- Mycotoxins
- Heavy metals
- Pesticide residues
- Microbiology

On its manufactured products, Puratos Corporation monitors the above mentioned contaminants by using a sampling plan based upon risk analysis.

Bioterrorism Facility Registration

All Puratos Corporation manufacturing and distribution facilities are registered in compliance with Food Security Bioterrorism Act of 2002. All registration numbers are on file with the FDA.

Food Safety Statement

All Puratos Manufacturing facilities in the United States have implemented and operate under the guidelines of a food safety HACCP program. HACCP training is conducted annually at each location for all employees. Good Manufacturing Practices (GMPs) are part of the prerequisite programs and are strictly adhered to at each facility. Additionally, we have Sanitation Standard Operating Procedures at our facilities, and our facilities are inspected by the FDA and we have maintained a satisfactory rating.

Sifting of Dry Products

All dry bulk ingredients processed at the Pennsauken manufacturing facility are sifted through a screen prior to mixing and a finishing screen prior to final packaging. All bag items used by dry facilities are required to be sifted by our suppliers prior to packaging. We inspect all ingredients upon arrival and verify the manufacturer's Certificate of Analysis for compliance and product safety.

The information given on this document is based on our current knowledge and experience. It does not relieve you from carrying out your own precautions and tests. We do not assume any liability in connection with your product or its use. You must comply with all local applicable laws and regulations.