



SWEETENED CONDENSED MILK

6/#10 (138 OZ.)

Published 6/16/2016

Product Information

Sweetened Condensed Milk is the food obtained by partial removal of water only from a mixture of milk and sugar. The finished product contains not less than 8 percent by weight of milk fat and not less than 28 percent by weight of total milk solids.

This product should meet or exceed all FDA standards for sweetened condensed milk. (21 CFR 131.120)

Ingredients: Concentrated Whole Milk, Sugar, Lactose

Shelf Life & Storage

Product should be stored under clean, dry, normal warehouse conditions.

Optimum Shelf Life is 24 months at ambient temperature until opened.

Allergens

Product contains milk.

Product does not contain added components of the following allergens: Cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans or nuts.

MSDS

Food and food ingredients are exempt from the labeling requirements of the OSHA Hazard Communication Standard since they are subject to FDA labeling requirements.

FAQs

- Available in an O-AT-KA brand or Private Label
- Kosher: Product is Orthodox Union Kosher Certified
- Country of Origin: Canada

TYPICAL ANALYSIS

Total Solids (Minimum):	73.0%
Milk Fat (Minimum):	8.0%
Total Milk Solids (Minimum):	28.0%
Total Plate Count (Maximum):	5,000 per gram
Coliform (Maximum):	10 per gram
Yeast & Mold (Maximum):	10 per gram
Texture: Smooth and uniform throughout	
Flavor/Odor: Sweet and clean	

Nutrition Facts

Serving Size 2 tbsp (39g)
Servings Per Container About 101

Amount Per Serving	
Calories 120	Calories from Fat 25
	% Daily Value*
Total Fat 3g	5%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 60mg	3%
Total Carbohydrate 21g	7%
Dietary Fiber 0g	0%
Sugars 21g	
Protein 2g	
Vitamin A 0%	• Vitamin C 0%
Calcium 10%	• Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet.

The information contained herein is to the best of our knowledge correct. The data outlined and the statements are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of patent rights.