O-AT-KA

SWEETENED CONDENSED MILK

14 oz. (396g)

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 milkfat 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: Milk, Sugar

Shelf Life & Storage

Optimum Shelf Life 24 months. Store at dry, ambient temperature. Refrigerate after opening. Do not heat can.

Allergens

Product contains milk.

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: USA

TYPICAL ANALYSIS				
Milkfat (Minimum):	8.0%			
Total Solids (Minimum):	73.0%			
Total Milk Solids (Minimum):	28.0 %			
Total Plate Count:	<5,000 per gram			
Coliform:	<10 per gram			
Yeast & Mold:	<10 per gram			
Texture: Smooth and uniform				
Color: Off white to cream				
Flavor/Aroma: Sweet, clean dairy flavor and aroma				

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Serving Size 2 Tbsp (39g) Servings Per Container About 10

	774	g (21	
Calories 130) Cald	ories fro	m Fat 30
		% C	aily Value
Total Fat 3g			5%
Saturated	9%		
Trans Fat	0g		
Cholesterol 10mg			3%
Sodium 35m	2%		
Potassium 135mg			4%
Total Carbohydrate 22g			7%
Dietary Fit	0%		
Sugars 22	g		
Protein 3g			
Vitamin A 2%	, · ·	Vitamin	C 0%
Calcium 10%	, •	ron 0%	
*Percent Daily Va diet. Your daily va depending on you	alues may be	e higher or	
Total Fat Saturated Fat	Less than Less than	65g 20g	80g 25g

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.