



# PRODUCT SPECIFICATIONS

Amero Foods Mfg. Corp. 9445 (L) Washington Blvd N, Laurel MD, 20723

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## **PRODUCT NAME: Vanilla Paste**

**SKU: PS00057 (35 oz.); PS00059 (1 gal.)**

**DESCRIPTION:** A viscous all-natural liquid blend of vanilla extract and ground, bourbon vanilla beans.

**USES:** To flavor pastry creams, ice creams, gelato, and a myriad of other desserts. Add flavor to account for 1.0% to 3.0% of total batch weight.



**INGREDIENT STATEMENT:** Glycerin, Natural Flavor, Water, Vanilla Bean Seeds, Vegetable Gum (acacia, xanthan), Natural Color (caramel)

## **PHYSICO-CHEMICAL CHARACTERISTICS AT 20°C:**

Properties	Target	Allowance	Units	Analysis Method	
Brix	52	+/-	3	°Bx	Refractometer
pH	4.9	+/-	0.3	N/A	pH Meter
Moisture	48	+/-	3	%	Infrared

\* The information provided is based upon laboratory testing. Test results may vary depending on testing conditions

## **ORGANOLEPTIC EVALUATION:**

Flavor/Taste	Vanilla	Sensoric – Internal Method
Appearance	Thick; Syrup-like; Speckles of Beans	Sensoric
Color	Dark Brown	Visual

**SHELF LIFE & STORAGE:** Product will maintain quality for 12 months under cool, dry conditions.

**LOT CODE EXPLANATION:** 180402 = 18 (year 2018); 04 (month of April); 02 (second batch of the month)

**COUNTRY OF ORIGIN:** Product of USA

**CERTIFICATIONS:** Kosher Dairy,  D

**GMO STATUS:** The above-mentioned product contains one or more Genetically Modified (GM) raw materials.

**SUITABLE FOR:** Vegans, Vegetarians, Lacto-Vegetarians, Ovo-Vegetarians, Lacto-Ovo-Vegetarians

**NUTRITIONAL**

<b>Nutrition Facts</b>	
servings per container	
<b>Serving size</b>	<b>(100g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>220</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 20mg	<b>1%</b>
<b>Total Carbohydrate</b> 45g	<b>16%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 7g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 0g	
Vitamin D 0mcg	0%
Calcium 22mg	2%
Iron 0mg	0%
Potassium 52mg	2%
*The % Daily Value 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.	

<b>Nutrition Facts</b>	
servings per container	
<b>Serving size</b>	<b>(14g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>30</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 6g	<b>2%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 1g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 0g	
Vitamin D 0mcg	0%
Calcium 3mg	0%
Iron 0mg	0%
Potassium 7mg	0%
*The % Daily Value 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.	

(1 Tbsp./ 14.3 grams – FDA recommended serving size for pastes, glazes, sauces, and flavors)

**PACKAGING**

Product comes in 35 oz. and 1-gallon bottles in a corrugated, cardboard box.		
<b>UNIT WEIGHT</b>	35 oz.	1 gal.
<b>UNITS PER CASE</b>	9 each	4 each
<b>GROSS CASE WEIGHT</b>	20.7 lb.	41.2 lb.
<b>NET CASE WEIGHT</b>	19.7 lb.	40 lb.
<b>CASE DIMENSIONS</b>	11 ¼ X 9 ¼ X 11	12 X 12 X 12
<b>Ti X Hi</b>	16 x 5	9 X 5
<b>GTIN ITEM</b>	66911000578	669111000592

**MICROBIOLOGICAL:**

<b><u>Microbiological Analysis</u></b>	<b><u>Minimum</u></b>	<b><u>Maximum</u></b>
Aerobic Plate Count	0 cfu / g	10 <sup>4</sup> cfu / g
Total Coliforms	0 cfu / g	≤10 cfu / g
Escherichia Coli	0 / g	<3 / g
Yeasts and Mold	0 cfu / g	<100 cfu / g
Enterobacteriaceae	0 cfu / g	10 <sup>2</sup> cfu / g
Genus Listeria	Negative / 25g	-
Salmonella	Negative / 25g	-

**ALLERGENS:**

Column I indicate the allergen that may be present in a product as a result of an addition or by cross-contamination.

Column II indicates the allergens present in other products manufactured with the same equipment but at a different time.

Column III indicates the allergens present in the facility.

<b><u>Component</u></b>	<b><u>Column I</u></b> <i>Present in the product</i>	<b><u>Column II</u></b> <i>Present in other products manufactured on the same line</i>	<b><u>Column III</u></b> <i>Present in the same manufacturing facility</i>
<b>Peanuts (including oil)</b>	NO	NO	NO
<b>Tree Nuts</b>	NO	YES	YES
<b>Sesame Seeds</b>	NO	NO	NO
<b>Milk and Milk Products</b>	NO	YES	YES
<b>Eggs</b>	NO	YES	YES
<b>Fish</b>	NO	NO	NO
<b>Shellfish</b>	NO	NO	NO
<b>Soy</b>	NO	YES	YES
<b>Wheat</b>	NO	NO	YES

**Gluten Free - <20 ppm**

The production plant is used for the processing of other gluten-containing products