

Description:

Experience the vibrant sweetness of our raspberry filling!
Made with a ripe raspberry puree, it offers the perfect balance of sweet and tangy flavors with a smooth, velvety texture. Ideal for cakes, pastries, and tarts, this rich filling adds a burst of flavor and a pop of color to your desserts.

Manufacturer:

VAMSS Corporation

Ingredients:

SUGAR, RASPBERRY PUREE, CORN SYRUP,
WATER, MODIFIED CORN STARCH, AGAR-AGAR,
POTASSIUM SORBATE (AS A PRESERVATIVE), SALT, AND RED 40

Intended Use:

Filling for Cakes, Pastries, Tarts and as a spread for Cheesecake.

Storage and Shelf Life:

Shelf life is 6 months.

Refrigerate after opening

Store in a cool dry place always 65F-75F.

Packaging Format:

11lb Pails

A pallet of 11lbs pails contain 150 containers
Pails come shrink wrapped on a wooden pallet.

Unique Product Attributions:

Bake Stable

Plant Certification:

SQF Certified

Food Safety Control Alliance



UPC:

860008994196

GTIN:

00860008994196



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)

Nutritional information:

Nutrition Facts	
Serving size	(100g)
Amount Per Serving	
Calories	280
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0.01g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 25mg	1%
Total Carbohydrate 69g	25%
Dietary Fiber < 1g	3%
Total Sugars 46g	
Includes 45g Added Sugars	90%
Protein 0g	0%
Vitamin D 0mcg	0%
Calcium 11.8mg	0%
Iron 0.42mg	2%
Potassium 69.7mg	2%
<small>* 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.</small>	

VAMSS Corp.

16422 NW 54TH Ave Miami Gardens, FL 33014 | Ph: 786-565-9908 | www.krechefoods.com |



Kosher Certification:

Not Applicable

Country of Origin:

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

Allergens:

	Product	Product Line	Warehouse
Tree Nuts and Seeds (I.e. Sesame Seed, Walnuts, Hazelnuts, Peanuts, Almonds, Etc.)	x	x	x
Wheat	x	x	x
Eggs	x	x	x
Milk	x	x	✓
Soy	x	x	x
Fish, Shellfish, and Crustaceans	x	x	x
Gluten	x	x	x
Coconut or Derivatives	x	x	x

Physical and Chemical Guidelines:

Characteristic	Method	Min-Max
Brix	Refractometer	65.0-67.0
PH	PH Meter	3.00-3.50
Water Activity	N/A	0.73-0.80

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

VAMSS Corp.

16422 NW 54TH Ave Miami Gardens, FL 33014 | Ph: 786-565-9908 | www.krechefoods.com |