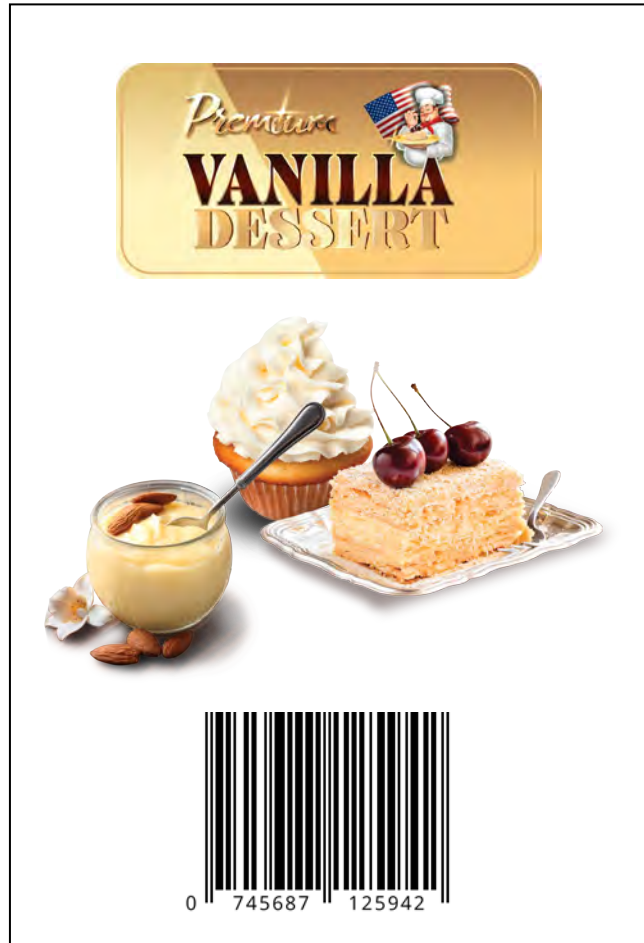




# Finished Product Specification BIO FACTOR PREMIUM VANILLA DESSERT (Metal can 3.18 kg)

Aseptically processed, shelf stable, and ready to serve vanilla pudding

Nutrition Facts	
servings per container	
<b>Serving size</b>	<b>(100 g)</b>
<hr/>	
Amount per serving	<b>110</b>
<b>Calories</b>	
<hr/>	
	% Daily Value*
<b>Total Fat</b> 3.5g	<b>4 %</b>
Saturated Fat 0.5g	<b>3 %</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0 %</b>
<b>Sodium</b> 160mg	<b>7 %</b>
<b>Total Carbohydrate</b> 19g	<b>7 %</b>
Dietary Fiber 0g	<b>0 %</b>
Total Sugars 14g	
Includes 12g Added Sugars	<b>24 %</b>
<b>Protein</b> 1g	
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Vitamin D 0mcg	0 %
Calcium 46mg	4 %
Iron 0mg	0 %
Potassium 63mg	2 %
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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.	



**ALLERGENS CONTAINS: MILK. Sensitivity Agents None**



This Bio Factor Group product makes the perfect sweet snacks or ending to any meal desert. Great served on its own or used in pies and cakes ingredient, this product features an enticing, its smooth consistency and extraordinary taste pairs well with fresh fruits, berries and other desserts. Our desserts is a classic for HoReCa that appeals to everyone's. Save time creating your own dessert from scratch, and significantly cut back on prep time with this time fat free product that is ready to use. It the best of quality and convenience!

**NET WEIGHT 7lb 112oz / 3.18kg**

**INGREDIENTS:** SKIM MILK, WATER, SUGAR, MODIFIED FOOD STARCH, VEGETABLE OIL, COCONUT OIL OR MORE OF THE FOLLOWING: MODIFIED PALM OIL, SOYBEAN OIL, CANOLA OIL, SALT, POWDERED MILK, COCONUT THICKENAT, GELATIN OF THE FOLLOWING ARTIFICIAL FLAVOR: SALT, SODIUM PHOSPHATE, SODIUM CITRATE, LACTATE, COLOR ADDED (INCLUDING YELLOW 5 AND YELLOW 6).

**\*STORAGE CONDITIONS:**  
**DO NOT FREEZE!**  
STORE AT ROOM TEMPERATURE BETWEEN 10° C AND 25° C IN A DARK, DRY AND VENTILATED PLACE. AFTER OPENING, THE PACKAGE SHOULD BE REFRIGERATED FOR UP TO 3 WEEKS AT A TEMPERATURE OF 2° C TO 4° C.

**\*DIRECTIONS:**  
MIX AND SERVE. REFRIGERATE AFTER OPENING.

**NET WEIGHT: 3.18 KG ■ COUNTRY OF ORIGIN: USA**  
Production date, expiry date and lot number are indicated on the packaging.

**ALLERGENS CONTAINS: MILK. Sensitivity Agents: None**

**NET WEIGHT 7lb 112oz / 3.18kg**



**PHYSICAL CHARACTERISTICS**

Flavor	VANILLA
Texture	Smooth, homogenous and creamy
pH Finished Product	6.5 - 7.0
Viscosity	Incubation - Brookfield: 18,000 - 28,000 cP (Spindle #6/20 rpm/70°F)

**MICROBIOLOGICAL ANALYSIS** : This product is commercially sterile and produced in accordance with 21 CFR Part 113 and FDA USA Quality Standards.

**PACKAGING**

Primary Container	#10 Can
Unit of Sale	Case
Label Claims Net Weight	7 LB
Units Per Case	6
Case Gross Weight	46.7 LB
Case Net Weight	42 LB
Cases Per Layer	8
Layers Per Pallet	6
Cases Per Pallet	48
Pallet Net Weight	2,016 LB
Pallet Gross Weight	2,241.6 LB
Pallet Total Weight	2,281.6 LB

HALAL STATUS	Halal Suitable
GMO STATUS	NON GMO
KOSHER STATUS	Kosher "D" Suitable

**SHIPPING, STORAGE and USAGE** :  
SHIP AND STORE AT ROOM TEMP  
REFRIGERATE OPEN CONTAINERS

PRODUCT ORIGIN: USA  
HS CODE: 1901909900

STORE AT < 90°F  
DO NOT FREEZE

**SHELF LIFE** :  
Ambient at 50 - 90 °F  
548 Days  
18 Months



**QUALITY ASSURANCE** : Bio Factor Group LLC maintains a quality assurance program that insures the quality of all raw materials, process operating conditions, and finished product requirements.

