

DATA SHEET

Nonna Bakery Blend



Product Code:

2257

Product Description:

Blend with vegetable fat (palm and soybean oil) and milk fat, butter artificial flavored

Presentation:

Net Wt. 1 lb (453.6 g)

Ingredients List:

Vegetable Fat Blend (Palm Oil, **Soybean Oil**), Milk Fat, Water, Whey Solids, Mono- and Diglycerides (Emulsifier), Citric Acid (Acidulant), Artificial Flavor (Butter), Natural Flavor (Butter), Vitamin A, Vitamin D and Beta-carotene (Color).

Allergens:

CONTAINS: SOY

Uses:

Works great in culinary dishes and bakery applications.

Storage Conditions:

Keep refrigerated (35.6°F to 44.6°F), away from foreign odors and other contaminants.

Total Shelf Life:

6 months, keeping it in the original packaging and storage under recommended conditions.

Legal Status:

The product complies with the applicable FDA regulations and food labeling requirements.

Packaging Characteristics:

Primary	Greaseproof paper
Secondary	Cardboard box
Tertiary	Not applicable

Stowage according to the specification of each box.

DATA SHEET

Nonna Bakery Blend



Analytical, microbiological, and sensory parameters

Analytical Properties	
Dropping point (°F)	91.4 – 100.4
Moisture (%)	15.3 – 15.8
Fat (%)	81.1 – 81.6
NaCl (%)	0.30 maximum
Microbiological Properties	
Aerobial count (CFU/g)	10,000 maximum
Yeast and mold (CFU/g)	20 maximum
Coliforms (CFU/g)	10 maximum
Sensory Attributes	
Color	Yellow cream
Flavor	Milk, butter, free of foreign flavors or rancidity
Odor	Milk, free from foreign odors
Appearance	Homogeneous without lumps, free from foreign matter

General Information

This version replaces the previous ones

Document: 2257_SABS Nonna Bakery Blend 1lb rev0.odt

Document Code : CA.E.08.10-DP-2257

Update on: 18/07/23

Version number: 0

Prepared by: Regulation, Documentation and Labeling Department

Authorized by: Quality Assurance Department

The specifications on the datasheet are based on our best knowledge and experience and serve as non-committal information. Users should, however, conduct their own tests to determine how suitable our products are for their specific purposes.

The parameters expressed in the attached content should not be considered as a guarantee of any kind, express or implied.

