# 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.*

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### 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**