

DATA SHEET

Lechef Vainilla Filling Pudding for Pastry



Product Code:

7104

Product Description:

Smooth, slightly yellow filling, with vanilla artificial flavored. Ready-to-use.

Presentation:

Contains 6 pieces of 1 kg, Net. Wt. 13.23 lb (6 kg).

Ingredients List:

Water, High Fructose Corn Syrup, Corn Starch-Modified, Palm Oil, Iodized Salt, Titanium Dioxide (Color), Sugar, Artificial Flavor, Carrageenan, Sodium Benzoate and Potassium Sorbate (Preservatives), Mono-and Diglycerides, Polysorbate 60, Yellow No. 5 (Tartrazine) and Yellow No. 6 (Colors).

Allergens:

CONTAINS YELLOW NO. 5 (TARTRAZINE).

Uses:

Works great in baking application: Dessert fillings.

Storage Conditions:

Store at room temperature (64.4°F to 68°F), away from foreign odors and other contaminants. Refrigerate after opening.

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	PET + LDPE laminated bag
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	
Runoff Coefficient at 68°F - 77°F (cm/min)	0.0 – 2.0
pH at 68°F - 77°F	5.00 – 6.00
Total Soluble Solids at 68°F - 77°F (°Bx)	23.0 – 28.0
Microbiological Properties	
Aerobial count (CFU/g)	50 maximum
Yeast and mold (CFU/g)	10 maximum
Coliforms (CFU/g)	10 maximum
Sensory Attributes	
Color	Light Yellow.
Flavor	Vanilla.
Odor	Vanilla.
Appearance	Semi-solid, free from foreign matter.

General Information

This version replaces the previous ones
Document: 7104 Lechef Vainilla Filling Pudding 13.23lb rev3.docx
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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.

