
Ingredient Information and Specification

ALMOND EMULSION

PRODUCT SKU: inv-BAF

PRODUCT CODE: ALMEMUL

Allergen Statement

No Gluten/Wheat, Rye, Barley/Malt, Oat, Dairy, Egg, Fish/Shellfish, Sulfites, Yeast, Starch, Peanut, other Nuts, Rice, Sodium or Soy/Soybean potential allergens, MSG/HVP, BHA/BHT/TBHQ are present in this product or in facility where product is manufactured.

Gluten-Free Statement

This statement confirms that this product is free of "GLUTEN" and SULFITES". This product does not contain any ingredient(s) which contains gluten, including the FDA recognized sources of gluten: Wheat, Rye, Barley, or any of their derivatives, including but not exclusive to Spelt, Triticale, and Kamut. This product is produced in a GLUTEN-Free and SULFITES-Free facility (no product produced in the facility which could cause Gluten and Sulfites contamination).

Non-GMO Statement

This product does not contain any ingredient(s) which have been genetically modified nor have the products been subjected to any process which would cause the final product to be genetically modified. In addition, this product is made without the use of irradiation and without the use of sewage sludge.

Vegan Statement

This product does not contain any dairy or animal products. This product is suitable for vegetarians and vegans. No beef or animal by-products are used in the processing or production of this product.

Packaging

Retail: 6/ 4 oz., 12/ 8 oz., 12/ 16oz, and 12/ 32 oz. food-grade, BPA free, plastic bottles.

Wholesale: 4 X 1 polyethylene gallon (3.78 liters) jugs, 5-gallon (18.91 liters) polyethylene drums or 55-gallon (208 liters) polyethylene drums, 250-gallon (945 liters) polyethylene totes.

Shipping and Storage

DO NOT REFRIGERATE. Store at room temperature (60-85°) away from direct sunlight and heat. Keep containers tightly sealed. Product shall be kept in compliance with 21CFR110.93.

Specified temperature and humidity should be maintained throughout shelf life of product. Product to be kept in well ventilated areas free from odors. All transportation used to ship product is to be clean, dry and free of any conditions which could contribute to the contamination of food products and thereby cause product loss.

Shelf Life

1095 days if stored in typical warehouse temperature and away from direct sunlight and heat.

Country of Origin

This product is made in the USA.



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Lot Number & Date Code

Lot number is a record which corresponds to manufactured batch. Date code refers to UDC date of manufacture. Expiration date is not required.

Regulatory Approval

This product is manufactured, processed, packed, handled and shipped in accordance to all FDA requirements promulgated in CFR 21 and meets all federal and state regulations for food products including California Proposition 65. This product shall be stored and shipped in containers at temperatures, and under conditions necessary to preserve the quality of the product, including its packaging and shall comply with all applicable local, state and federal regulations.

Recommended Usage

Use 3 ounces to 5 gallons of mix.

Certifications

This product is certified Kosher by The Rabbinical Council of New England.



Nutritional Information

Nutrition Facts	
37 Servings per container	100g
Serving Size	
Amount per Serving	140
Calories	
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0g	0%
Sodium 0mg	0%
Total Carbohydrate 35g	12%
Dietary Fiber 0g	0%
Total Sugars 0g	
Added Sugars 0g	
Proteins 0g	0%
Vitamin D	LNNS
Calcium	LNNS
Iron	LNNS
Potassium	LNNS

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

LNNS: Level of No Nutritional Significance
Container is 1 gallon/128 fluid ounces.



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Label Declaration

Natural Almond Emulsion; Ingredients: Water, Natural Oil of Bitter Almond, Glycerin, and Xanthan Gum.

All flavor ingredients are approved for use in a regulation of the FDA or are listed as being generally recognized as safe on the Flavor and Extract Manufacturer's Association list.

Physical/Chemical Properties

Physical State:	Liquid
Color:	White
Taste:	Almond (free from foreign tastes)
Odor:	Almond (free from foreign odors)
Alcohol:	0 %
pH	6.10 ± 0.30 @ 70°F
Weight per Gallon:	8.2 ± 0.10 pounds
Specific Gravity:	0.95 ± 0.10 @ 70°F

Microbiological

Total Aerobic Plate Count	<100,000 CFU/gram
Yeast	<10 CFU/gm
Mold	<10 CFU/gm
E. Coli	0 CFU/gm
Salmonella	0 CFU/gm
Staphylococcus	0 CFU/gm
Listeria	0 CFU/gm

ANALYSIS VERIFIED BY ISO 17025 INDEPENDENT CERTIFIED LAB