



FLUID CREAM CONDENSED

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PRODUCT INFORMATION

Grade A Pasteurized Skim Condensed Milk is the nonfat fluid that results after cream is separated from whole milk and is further concentrated through the evaporation process. It is used to manufacture cheese, ice cream and other dairy products. Manufactured in accordance with customer's requirements, O-AT-KA can meet low, medium and high heat specifications.

Ingredients: Grade A Skim Milk

SHELF LIFE & STORAGE

Recommended storage temperature 40 degrees F or less. Store no longer than 72 hours.

ALLERGENS

Product contains milk.

Product does not contain added components of the following allergens: cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans or nuts.

MSDS

Food and food ingredients are exempt from the labeling requirements of the OSHA Hazard Communication Standard since they are subject to FDA labeling requirements.

FAQs

- + Kosher: O-AT-KA is an Orthodox Union Kosher Approved Facility.
- + Country of Origin: USA
- + Regulatory Supervision of New York State Department of Agriculture & Markets.
- + Plant Number 36-5056

STANDARD ANALYSIS

Milk Fat (Maximum):	0.5%
Total Solids (Range):	32% - 36%
Titratable Acidity (Maximum):	0.16%*
*Based on dilution to 9.0% Total Solids	
Temperature (Maximum when shipped):	40°F
Antibiotics:	Negative
Standard Plate Count (Maximum):	20,000 per mL
Coliform:	<10 per mL
Flavor / Odor: Free from objectionable odors	

TYPICAL NUTRITIONAL DATA Per 100g

Calories kCal	131.00
Protein (g)	12.50
Carbohydrates (g)	19.04
Dietary Fiber (g)	0.00
Sugar (g)	19.04
Lactose (g)	19.00
Fat (g)	.20
Saturated Fat (g)	0.00
Trans Fat (g)	0.00
Cholesterol (mg)	8.20
Vitamin A (IU)	0.00
Vitamin C (mg)	4.40
Calcium (mg)	493.00
Iron (mg)	0.00
Sodium (mg)	158.00

The nutritional composition of product will vary with each production lot. Typical nutritional data has been determined through composite lab testing and use of accepted nutritional database systems. This information is provided to you to aid in your development work, but should not be used solely to determine your nutrient labeling. You may need to analyze for those nutrients as they occur in your final product as required by CFR title 21, Section 101.9.

The information contained herein is to the best of our knowledge correct. The data outlined and the statements are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of patent rights.