



# EVAPORATED MILK FAT FREE

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## PRODUCT INFORMATION

Fat Free Evaporated Milk is the liquid food obtained by the partial removal of water only from skim milk. It contains not less than 20% by weight of total solids and not more than 0.5% by weight of milk fat unless otherwise indicated.

Fat Free Evaporated milk contains added vitamins A and D. It is homogenized and sealed in a container. Product meets a minimum public health cook and is commercially sterile in compliance with U.S. CFR Title 21 Part 113.

Ingredients: Skim Milk, Vitamin A Palmitate, and Vitamin D<sub>3</sub>.

## SHELF LIFE & STORAGE

Product should be stored under clean, dry, normal warehouse conditions.

Optimum Shelf Life is 12 months. Protect from freezing and temperatures above 90 degrees F. Refrigerate unused portion after opening.

## ALLERGENS

Product contains milk.

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

Product is Gluten Free.

## SDS

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

- + Available in an O-AT-KA brand or Private Label.
- + Kosher: O-AT-KA is an Orthodox Union Kosher Approved Facility.
- + Country of Origin: Produced in the United States from US and imported ingredients.
- + Regulatory Supervision of New York State Department of Agriculture & Markets.
- + BE Disclosure: Product does NOT require BE Disclosure labeling in compliance with USDA/AMS national Bioengineered (BE) Disclosure Standards.
- + Plant Number: 36-5056

*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.*

## TYPICAL ANALYSIS

Milk Fat (Maximum):	0.5%
Total Solids (Minimum):	20.0%
Vitamin A (per fluid oz.):	125 IU
Vitamin D (per fluid oz.):	25 IU
pH:	6.1 - 6.4
Titratable Acidity:	0.38% - 0.42%
Color: Creamy with only slight browning	
Body: Smooth and uniform throughout	
Flavor: Clean and desirable	

## TYPICAL NUTRITIONAL DATA

	PER	2 TBSP	100g
Calories (kcal)		23.68	75.63
Fat (g)		0.06	0.19
Saturated Fat (g)		0.04	0.12
Trans Fatty Acid (g)		0.00	0.00
Cholesterol (mg)		1.09	3.50
Carbohydrates (g)		3.47	11.00
Dietary Fiber (2016) (g)		0.00	0.00
Total Sugars (g)		3.47	11.07
Added Sugar (g)		0.00	0.00
Protein (g)		2.23	7.13
Vitamin D (mcg)		0.62	1.99
Sodium (mg)		34.98	111.70
Calcium (mg)		88.18	281.60
Iron (mg)		0.09	0.28
Potassium (mg)		100.95	322.40
Vitamin A (mcg)		37.61	120.00

*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.*