

Dulce de Leche - Product specification sheet

Product name: Dulce de leche La Paila - Salsa
Code: 501
Description: A runny Dulce de Leche, ideal as a Topping

Dulce de leche specs update: 05/02

List of ingredients in descending order:

<u>Ingredient</u>	<u>%</u>	<u>Country of origin</u>
Bovine Milk	71,2	
Cane Sugar	22,75	
Glucose	5,7	
Sodium Bicarbonate	0,075	
Natural vainilla	Traces	

Does not contain preservatives

Product description:

Appearance:

The product is the same as the traditional Dulce de Leche ,but it is more pourable, it is ideal to use as a topping and comes bottled in squeezable plastic bottles containing 350 gr.each.

Taste:

Caramel flavour.

Texture:

Semi liquid

Smell:

Caramel

Product life and storage

Shelf life of product from production: 10 months
Shelf life of product once opened: refrigerated 3 months
Storage conditions: ambient
Storage conditions once opened: must be refrigerated

Batch Codes:

Coding information contains Day, Month, Year and Batch of fabrication printed on jar or rim of lid.

Packaging Profile:

Unit packaging description (materials, shape, colour etc.): Plastic transparent bottle with a PVC cap that has a self sealing aluminium safety film.

Case packaging description (materials, shape, colour etc.): cardboard box containing 10 units.

Nutritional and analytical data:

Component	Average values per 100 g
Total solid/dry matter	69
Total moisture	30-32
Protein	4,5
Total fat	4,5
Total carbohydrates	59
Sodium [Na] (not salt)	0,1
Fibre	Less than 0,1
Energy - Kj	1260
Energy - Kcal	294

	Target	Min.	Max.	Frequency of testing	Method used
aw (water activity)	0,85				
Brix (soluble solids)	69	68	70	Per batch	Refractometer
pH	6,1	6,9	6,4	Per batch	Electronic pHmeter

Dulce de leche “ La Paila” Description of elaboration Process:

The main ingredient of Dulce de Leche is Bovine Milk that is produced exclusively on our farm, assuring the tracking of this ingredient starting from the cow up to the final product.

The milk that is used in the elaboration has to attain stringent sanitary and quality parameters that are monitored by the National Animal Health Department.(SENASA).

- Free from antibiotics.
- Less than 50.000 UFC/gr.
- Storage temperature 4°C.
- Less than 100.000 somatic cells.

The quality of the milk is the first CCP (critical control point) of our HACCP process. The aforementioned parameters are tested on a daily basis, we also test for butterfat content and Ph.The milk is filtered twice before it reaches the elaboration plant.

From the bulk tanks the milk is pumped to a double wall formulation ,In this vat the cane sugar is added and also the sodium bicarbonate ,that neutralizes the natural acidity of the milk, and is vital for the Maillard reaction (caramelisation) to take place.

From this vat, the mixture is filtered(retaining particles of over 500_) and pumped to the double walled cauldrons that are heated by steam, these cauldrons have a double set of circular blades,that permanently stir the mixture, were the cooking and concentration process takes place.We can assure a core temperature of 104/105°C during 2 hours.

This thermal process is our second CCP and is monitored twice per batch in order to assure that this temperature is attained.

Once the product reaches 68/69° Brix, we pump the product to the cooling The product is cooled down to 60°C and then bottled in plastic jars with a plastic lid that has a secu-

rity seal. Batch code and best before are ink jet printed on lid. As a method to assure no foreign object contamination, the milk is filtered twice, the formulation is filtered before cooking and the product is filtered before bottling.

Our bottling machine is in a room with a controlled environment, the air is filtered, there are constant temperature and relative humidity conditions (20°C/45% rel. humidity) and the room is irradiated by UV reactors.

The closed jars are transported by conveyor belt to the labeling area. Cross-contamination between the bottling and labeling areas is avoided because there is a difference of pressure between them so air can't pass between areas.

Weight control is monitored at this point, the label and batch number and expiration date is put on the jar automatically.