

EVAPORATED MILK

PRODUCT INFORMATION:

Evaporated milk is the liquid food obtained by the partial removal of water only from milk. It contains not less than 6.5% by weight of milkfat and not less than 23% by weight of total milk solids. Evaporated milk contains added Vitamin D. It is homogenized. It is sealed in a container and so processed by heat, after

sealing, as to prevent spoilage. (CFR 131.130)

NOMENCLATURE: The name of the food is "Evaporated Milk". The phrase "Vitamin D" or

"Vitamin D Added" shall immediately precede or follow the name of the food.

INGREDIENTS: Milk, Dipotassium Phosphate and Carrageenan (Stabilizers), Vitamin D₃.

TYPICAL ANALYSIS: Milkfat 6.5% Minimum

Total Solids 23.0% Minimum

Vitamin D 25 I.U. Minimum per each fluid ounce

Dipotassium Phosphate 0.1% Maximum Carrageenan 100 ppm Maximum

Color Creamy with only slight browning
Body Smooth and uniform throughout

Flavor Clean and desirable

pH 6.1 – 6.4

Titratable Acidity 0.33% - 0.37%

Specific Gravity 1.061

NUTRITIONAL: See Nutritional Information Panel on Reverse Side.

STORAGE: Should be stored under clean, dry, normal warehouse conditions. Keep from freezing.

Optimum Shelf Life 9 months. Note: Protect from freezing and temperatures

above 90°F.

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.