

PRODUCT SPECIFICATION



LYONS DESIGNER DESSERT SAUCE
MANGO

Appearance

Smooth, viscous mango dessert sauce

Sensory Data

	Typical
Color	Yellow orange
Flavor	Characteristic of mango
Odor	Characteristic of mango

Chemical and Physical Properties

	Min.	Max.
Brix	53°	56°
pH	3.0	3.4
Viscosity	Bostwick/cm/30sec/70°F	810

Microbiological Limits

	Max.
Standard Plate Count	< 1000 cfu/g
Yeast & Mold	<100 cfu/g
Coliforms	<10 cfu/g
E. coli	Negative

Nutrition Facts

	2 tbsp (37g)	% Daily Value
Calories	80	
Total Fat, g	0	0%
Saturated Fat, g	0	0%
Trans Fat, g	0	
Cholesterol, mg	0	0%
Sodium, mg	10	0%
Total Carbohydrate, g	19	7%
Dietary Fiber, g	0	0%
Total Sugars, g	17	
Added Sugar, g	17	34%
Protein, g	0	
Vitamin D, mcg	0	0%
Calcium, mg	0	0%
Iron, mg	0	0%
Potassium, mg	1	0%

Ingredients

High Fructose Corn Syrup, Mango Puree, Water, Modified Food Starch, Contains 2% Or Less Of Natural Flavors, Lime Puree, Concentrated Lemon Juice, Sodium Benzoate (Preservative), Citric Acid, Xanthan Gum, Annatto (Color)

Packaging and Storage

Packaging	12/15 oz bottles
Net Contents	15 oz (0.94 lb) 426g per bottle
Storage	Ambient = 60°- 90°F (16°- 32°C)

Allergens/Sensitizers

Allergens	None
Sensitizers	None

GMO Status

Sourced from BE Ingredients, does not require BE disclosure

Flavorings/Colorants/Preservatives

Flavorings	Natural Flavors
Colors	Annatto
Preservatives	Sodium Benzoate

Certifications

Kosher Dairy Equipment

Country of Origin

USA

Processing Aids*

Propylene Glycol, Antifoam

*processing aids are not required to be declared in the label ingredient declaration as per 21 CFR 101.100 (a)(3)(ii)(a-c)

Code Date

DDDY = Reverse Julian + Year

Additional Info

MAY CONTAIN SOY AND MILK.

W2593-00

L2664

Effective Date 3/4/2022

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