

Version: 5.0b

3 Gallon Vanilla Bean Ice Cream

I. Description: Ice cream is a food produced by freezing, while stirring, a pasteurized mix consisting of milk, milk solids, cream, from cows not treated with the artificial growth hormone rBST, sweeteners, stabilizers, flavoring ingredients and other additional ingredients which include but are not limited to ribbons, nuts, cookies, and stabilized fruits syrups used to accomplish specific flavor characteristic functions in the finished product. This product is compliant with set regulatory standards as defined in 21 CFR 135.110.

II. Specifications:

Appearance: The color shall be consistent and characteristic of the flavor with an even distribution of inclusions. There shall be few or no large ice crystals on the surface and no extraneous matter of any type or amount permitted.

Body and Texture: The ice cream shall possess a smooth and creamy mouth feel.

Flavor and Aroma: Flavor shall be characterized as clean, fresh and representative of the flavor as named. The ice cream shall be free of undesirable flavors or odors.

III. **Nutrition:** 72 (2/3 cup, 95g)

<u>Nutrients</u>	Per Serving	Per 100g
Calories (KCAL)	212.99	224.2
Total Fat (G)	12.76	13.43
Saturated Fat (G)	7.88	8.29
Trans Fatty Acid (G)	0.37	0.39
Cholesterol (MG)	41.34	43.51
Sodium (MG)	55.04	57.94
Carbohydrates (G)	21.6	22.74
Dietary Fiber (G)	0.19	0.2
Total Sugars (G)	21.41	22.53
Added Sugar (G)	16.29	17.14
Protein (G)	3.7	3.9
Vitamin D (MCG)	0.06	0.06
Calcium (MG)	126.99	133.67
Iron (MG)	0.08	0.08
Potassium (MG)	177.02	186.34

- IV. **Ingredients:** Cream, Skim Milk, Milk, Sugar, Pasteurized Egg Yolks, Vanilla Extract, Tara Gum, Guar Gum, Vanilla Bean, Natural Flavor.
- V. Allergens: CONTAINS: Egg, Milk.

Made on equipment that makes products containing egg, milk, peanut, soy, tree nuts, wheat.

- VI. Target Customer: Direct consumption, food service sales.
- VII. Packaging: 3 gallon plastic tub.
- VIII. **Shipping and Storage:** Product should be stored and shipped in frozen conditions less than -10°F. This product will absorb other odors and care must be taken in its storage.

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