



Red Velvet Cake Egnog

Create a red velvet cake flavored eggnog using our custom ingredient-blending solutions. Our in-house R&D experts work closely with your team to develop a stabilizer and flavor system that best fits your product. Utilizing our custom ingredient systems in your products will increase both purchasing and plant efficiencies.

INGREDIENTS	PERCENTAGE (% AS IS)
grade A milk/cream	73.07
Dairy House® red velvet cake eggnog system	2.19
grade A nonfat milk solids	2.37
liquid sucrose	22.37
Total	100.00

PREPARATION:

1. Gather ingredients and equipment
2. Add milk/cream to tank
3. Add IFPC red velvet cake eggnog powder and nonfat milk solids to tank
4. Blend well
5. Add liquid sucrose to tank
6. Homogenize and process

ALLERGENS:

Milk

POTENTIAL LABEL CLAIMS:

Non-GMO

Eggnog systems are produced in our SQF-certified manufacturing facility located in St. Louis, MO. Our facility offers both liquid-blending and dry-blending capabilities, packing rooms, state-of-the-art labs, superior quality control testing and validation, and strict regulatory adherence and allergen control. We are able to blend in 300-pound volumes and above and offer heat-sealed packaging.

The above information is presented in good faith, but is not warranted as to accuracy of results. It is solely for your investigation, verification, and consideration.



Nutrition Facts

servings per container
Serving size 1/2 cup (120 mL)

Amount per serving
Calories 260

% Daily Value*

Total Fat 11g 14%

Saturated Fat 7g 35%

Trans Fat 0g

Cholesterol 70mg 23%

Sodium 150mg 7%

Total Carbohydrate 37g 13%

Dietary Fiber 0g 0%

Total Sugars 36g

Includes 28g Added Sugars 56%

Protein 6g

Vitamin D 1mcg 6%

Calcium 200mg 15%

Iron 0mg 0%

Potassium 253mg 6%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

