



Vanilla Cappuccino

Create a vanilla cappuccino 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 blends in your products will increase both purchasing and plant efficiencies.

INGREDIENTS	PERCENTAGE (% AS IS)
water	55.26
allulose	4.0
vanilla flavor	0.025
reb m	0.015
instant coffee powder	0.55
IFPC pectin blend	0.15
milk	40
Total	100.00

PREPARATION:

1. Add water to tank
2. Add all dry ingredients until fully dissolved
3. Add milk
4. Preheat and homogenize
5. Fill into bottles and process by retort

ALLERGENS:

Milk

POTENTIAL LABEL CLAIMS:

Reduced Sugar
No-added Sugar

Pectin blends 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

Serving size 1 cup (240 mL)

Amount per serving
Calories 70

% Daily Value*

Total Fat 3.5g 4%

Saturated Fat 2g 10%

Trans Fat 0g

Cholesterol 10mg 3%

Sodium 50mg 2%

Total Carbohydrate 16g 6%

Dietary Fiber 0g 0%

Total Sugars 5g

Includes 0g Added Sugars 0%

Protein 3g

Vitamin D 1mcg 6%

Calcium 120mg 10%

Iron 0mg 0%

Potassium 178mg 4%

*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.

