

# Dulce de Leche NATURAL

Non-GMO · Clean label · Butter-based



PRODUCT SPEC · 2026

## DESCRIPTION

Clean-label Dulce de Leche made in the traditional Argentine style, prepared by slowly heating fresh milk and pure cane sugar. The caramelization and Maillard reaction during slow cooking develop the signature amber color and deep, complex flavor. Cooked with unsalted butter for richness — formulated without corn syrup, using tapioca syrup and MicroGARD® cultured dextrose as a natural preservation system. Non-GMO ingredients throughout, designed for operators and retailers whose customers read labels.

Safe and shelf-stable: low pH, water activity below 0.85, hot-filled and packed in sealed containers.

## RECOMMENDED USES

Premium retail spread (toast, waffles, pancakes, croissants) and foodservice applications: ice cream and fruit topping, crepes, cheesecake, flan, and plated desserts where caramel character is the focus. Pairs with coffee, bananas, apples, and dark chocolate. Suitable for clean-label and natural-channel programs.

## INGREDIENTS

Fresh Milk, Pure Cane Sugar, Tapioca Syrup, Unsalted Butter, Sea Salt, MicroGARD® (cultured dextrose), less than 0.1% Baking Soda (acidity control), Agar (stabilizer), Vanillin. Non-GMO. All ingredients sourced in the United States.

## FORMULATION NOTES

Corn syrup is replaced by tapioca syrup — a functionally equivalent non-GMO sweetener that maintains viscosity, spreadability, and crystallization control without high-fructose derivatives. Preservation is achieved through a combination of low pH, reduced water activity, and MicroGARD® cultured dextrose (a fermentation-derived ingredient declarable as a culture rather than a chemical preservative). Sea salt balances sweetness and enhances the butter-forward flavor profile. No artificial preservatives, no GMO inputs, no corn-derived ingredients.

## SHELF LIFE & STORAGE

Shelf-stable product. 3 months from date of manufacture, unopened. Store in a dry, cool place away from direct sunlight. **Refrigeration after opening is required** to prevent spoilage and surface mold formation.

## FACILITY CERTIFICATIONS & FOOD SAFETY

Del Campo Dulce de Leche is produced in a South Florida facility operating under a GFSI-benchmarked food safety program: SQF Level 2 certified, FDA-registered and FSMA-compliant, with a validated HACCP plan and cGMP standards. Every lot is microbiologically tested by an independent laboratory (Kappa Labs, Miami, FL); full batch traceability enables complete recall within four hours.

**SQF Level 2 · FDA-Registered · Non-GMO · Clean Label · No Corn Syrup · Kosher Dairy · HACCP · cGMP · Full Batch Traceability**

## WHERE TO FIND US

Del Campo Dulce de Leche is carried at Restaurant Depot stores across 15 states. This specific variant, however, is not stocked at Restaurant Depot — it is available exclusively from Indalco Foods Corp on a direct-order basis (minimum order: one pallet per month).

## Nutrition Facts

Serving size 100 g (3.5 oz)

**Calories 316**

% Daily Value\*

**Total Fat 5 g 8%**Saturated Fat 4 g **18%**

Trans Fat 0 g

**Cholesterol 18 mg 6%****Sodium 156 mg 7%****Total Carbohydrate 61 g 20%**Dietary Fiber 0 g **0%**

Total Sugars 32 g

Includes Added Sugars 32 g **64%****Protein 7 g**Calcium 256 mg **26%**

\*Percent Daily Values are based on a 2,000 calorie diet.

## MICROBIOLOGICAL STANDARDS

Total plate count	< 100 cts/g
Coliforms	< 3 MPN/g
E. coli	< 3 MPN/g
Staph. aureus	< 100 cts/g
Mold / Yeast	< 100 cts/g

## ALLERGEN DECLARATION

Milk or milk derivatives	<b>YES</b>
Soy or soy derivatives	<b>NO</b>
Gluten	<b>NO</b>
Eggs	<b>NO</b>
Tree nuts / peanuts	<b>NO</b>
Sulfites	<b>NO</b>

## PACKAGING & PALLET CONFIGURATION

PAIL	D × H (IN)	WT (LB)	UNITS/PLT	PLT (LB)
11 LB · 1 gal	7.5 × 7.5	11.5	160	1,930
22 LB · 2 gal	9.8 × 9.3	22.9	80	1,915
55 LB · 5 gal	12.0 × 14.8	57.1	36	2,141

GS1 GPC: Dairy Based Products — Ready to Eat (10005228) · Dessert Sauces/Toppings/Fillings (10000195) · Confectionery Based Spreads (10000187) · Jams/Marmalades/Confiture (10000217).