

Dulce de Leche PROFESSIONAL

Traditional Argentine recipe · Bakery-grade · Foodservice



PRODUCT SPEC · 2026

DESCRIPTION

Authentic 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. The best-priced Dulce de Leche produced in the United States, delivering consistent performance for bakery and foodservice operators without freight or tariff exposure.

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.

INGREDIENTS

Fresh Milk, Pure Cane Sugar, Corn Syrup, Soybean Oil, less than 0.1% Baking Soda (acidity control), Agar (stabilizer), Vanillin. All ingredients sourced in the United States.

SHELF LIFE & STORAGE

Shelf-stable product. 12 months from date of manufacture, unopened. Store in a dry, cool place away from direct sunlight. Refrigeration after opening is not required but is recommended to prevent surface mold formation during extended use.

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 · Kosher Dairy · HACCP · cGMP · Full Batch Traceability

WHERE TO FIND US

Del Campo is a **B2B-only brand**. Foodservice operators and retailers can purchase directly from Indalco Foods Corp (minimum order: one pallet per month), or find our products at select Restaurant Depot stores:

AL Homewood	MO Kansas City, St. Louis
FL Boynton Beach, Daytona Beach, Fort Lauderdale, Fort Myers, Jacksonville, Kissimmee, Largo, Medley, Ocala, Orlando (2), Pompano Beach, Sarasota, Tampa, West Palm Beach	NC Charlotte, Greensboro, Morrisville
GA Atlanta, Buford, Marietta, Morrow, Norcross	NE La Vista
IL Alsip, Chicago (2), Des Plaines, Gurnee, Lombard	OH Columbus, Dayton
IN Griffith, Indianapolis	SC Greenville
KY Louisville	TN Memphis, Nashville
LA Baton Rouge, New Orleans	WI Milwaukee
MN Brooklyn Center, St. Paul	

Nutrition Facts

Serving size 100 g (3.5 oz)

Calories 386

% Daily Value*

Total Fat 13 g 19%Saturated Fat 7 g **36%**

Trans Fat 0 g

Cholesterol 11 mg 4%**Sodium 184 mg 8%****Total Carbohydrate 61 g 20%**Dietary Fiber 0 g **0%**

Total Sugars 54 g

Protein 7 gCalcium 239 mg **24%**

*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	YES
Soy or soy derivatives	YES
Gluten	NO
Eggs	NO
Tree nuts / peanuts	NO
Sulfites	NO

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).