



PROFORM CS

Product Number: 245

Product Description: PROFORM CS is a creamy white hydrated versatile emulsifier for all types of cakes as well as yeast raised products such as bread and rolls. It contains sodium stearyl lactylate and mono and diglycerides that provide significant functional advantages over typical powdered SSL combinations in both bread and cake products.

Specifications:

Moisture, %	66-70
Acid value, mg KOH/g	16-20
Solids, %	30-34

Ingredients:

Water, sodium stearyl lactylate, mono and diglycerides, sodium propionate, and citric acid (mold inhibitor).

Packaging:

Cube 50 lbs. Net

Storage/Shelf Life:

Store between 65-85°F.
Shelf life 1 year when stored unopened.

GMO Status:

Does not contain genetically modified ingredients.

Allergens:

None

Kosher:

OU Approved

Nutritional Information:

Nutrients	Per 100 g
Calories (kcal)	251.2
Total Fat, g	25.9
Saturated Fat, g	25.9
Trans Fat, g	0.0
Monounsaturated Fat, g	0.0
Polyunsaturated Fat, g	0.0
Cholesterol, mg	0.0
Sodium, mg	983.6
Total Carbohydrate, g	5.1
Dietary Fiber, g	0.0
Total Sugars, g	0.0
Added Sugars, g	0.0
Protein, g	0.0
Vitamin D, mcg	0.0
Calcium, mg	0.0
Iron, mg	0.0
Potassium, mg	0.0
Vitamin A, IU	0.0
Vitamin C, mg	0.0

Country of Origin:

Made in USA with ingredients sourced in the United States, mono and diglycerides from Malaysia, citric acid from Thailand, and sodium stearyl lactylate from Belgium.

Manufacturing Facility Address:

Mallet and Company, Inc.
A division of Vantage Specialty, Inc.
1 Bell Avenue
Carnegie, PA 15106

Updated: 1/2/19	Version: G	Reviewed: 05/17/20		Specifications: Finished Goods		Page 1 of 1
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