Product Description

OliveNation Angel Cream is a blend designated specifically for use in angel food and other foam cake production as a replacement for Cream of Tartar. Angel Cream increases volume and provides uniform texture. Since Angel Cream is formulated for a specific function, it should not be used with a soda to form a baking powder. The release of carbon dioxide from such a blend would normally be too fast.

Regulatory

OliveNation Angel Cream is produced from materials that are wholesome and free from extraneous matter. Product is prepared following Good Manufacturing Practices, and complies with the Federal Food, Drug and Cosmetic Act of 1938, as amended and published in the CFR.

Ingredient Statement

Calcium sulfate, Monocalcium phosphate, Adipic Acid, cornstarch

Manufacturing Process

Blending, packaging

Usage

Use as an acid source at a 1:1 replacement for cream of tartar.

Import / Export Tariff code

04020 10.05

Product Specifications

Parameter	Specification	Test Method
Salmonella	Negative	BAM
Moisture	≤ 5.0%	AOAC
Adipic Acid	9.25-10.25%	Calculation

Shelf Life & Storage

OliveNation Angel Cream has a shelf life of 24 months (80 F/ 70% RH)

Kosher

Angel Cream is certified Kosher Pareve

Batch Designation

Blends based on shift

Lot Coding

An eight digit lot code format LMMDDYYL is used to identify the production line, production date and the production sequence.

Lot Q070114B indicates:

First Letter "Q"= item was manufactured on production line Q

First – Sixth Digits = month, date and year, e.g. July 01, 2014

Second Letter = "B" would indicate this is the second product produced on production line Q.

GMO / Organic Statement

Contains corn materials that may be from genetically modified crops. We have been assured by our suppliers that the corn products do not contain $Starlink^{TM}$ corn

BSE / TSE

No animal products used in manufacturing process or raw materials

Preservatives

No preservatives present in product

Vegetarian Status

Acceptable for "Vegan" diets

Country of Origin

United States

GMPs

21CFR117

Gluten Status

Gluten free

ALLERGENS		Present in		Present on	
		Product		Same Line	
	YES	NO	YES	NO	
Milk Products (butter, casein, cheese, whey, nougat, malted milk, sour cream, yogurt, etc.)		х	х		
Egg Products (mayonnaise, meringue, ovalbumin, etc.)		X		X	
Fish (any type)		X		X	
Shell Fish (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.)		X		х	
Tree Nuts (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.)		X		X	
Wheat Products (bran, bread crumbs, cracker meal, farina, graham flour, wheat germ, gluten, etc.)		х	х		
Peanuts		X		X	
Soybean Products (tofu, miso, soy-derived vegetable protein, etc.)		X	X		
Barley Products		X	X		
вна/внт		Х		Х	
Celery (root, leaves, stalk)		Х		Х	
Chocolate Products		Х	Х		
FD&C Colors (Yellow #5, etc.)		Х	Х		
Hydrolyzed Animal Protein		Х	Х		
Hydrolyzed Plant Protein		Х		Х	
3-MCPD (Monochloropropidiol)		Х		Х	
Meat & Meat Derivatives (beef, pork, etc.)		Х		X	
Monosodium Glutamate		Х		Х	
Oat Products		Х	Х		
Rye Products		Х		Х	
Seeds (cottonseed, poppy, sesame, sunflower, mustard, etc.)		Х		Х	
Sulfites		X	X		



NUTRITIONAL INFORMATION (Approx. / 100 grams)							
Calories	22	Total Fibers (g)	0.1				
Calories from Fat	0	Soluble Fibers (g)	0.1				
Moisture (g)	1.4	Insoluble Fibers (g)	0				
Protein (g)	0	Sodium (mg)	0				
Total Fat (g)	0	Potassium (mg)	0				
Saturated Fat (g)	0	Calcium (mg)	24410				
Unsaturated Fat (g)	0	Iron (mg)	0				
Trans Fat (g)	0	Vitamin A (ucg RE)	0				
Cholesterol (g)	0	Vitamin C (mg)	0				
Ash (g)	94.1	Vitamin D (IU)	0				
Total Carbohydrates (g)	4.6	Vitamin E (ucg)	0				
Sugars (g)	0						
Added Sugars (g)	0						

g = gram mg = milligram

 $\mu cg = microgram$ RE = Retinol Equivalent NE = Niacin Equivalent IU = International Units

Data Source: Calculated from ingredient datasheets and USDA Nutrient Database