Dulce de Leche CLASSIC

Traditional Argentine recipe · Butter-based · Premium foodservice

DESCRIPTION

Authentic Dulce de Leche made in the traditional Argentine style, prepared by slowly heating milk and sugar. The caramelization and Maillard reaction during slow cooking develop the signature amber color and deep, complex flavor. Cooked with unsalted butter for richness — premium-quality Dulce de Leche made in the United States, delivering the character of the finest imports 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

Sugar, Water, Nonfat Dry Milk, Unsalted Butter, Sodium Bicarbonate, Agar-Agar, Potassium Sorbate (a preservative), Distilled Monoglycerides, Lactase (glycerol, β-galactosidase, potassium chloride), Natural Vanilla Flavor (cane sugar, acacia gum, natural flavor, vanilla bean extractives), Lactose. 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 recommended — it prevents surface mold and keeps the product fresher for longer.

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 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: two pallets per month).

Nutrition Facts

Serving size 100 g (3.5 oz)

Calories	**321**
	% Daily Value*
Total Fat 5 g	**8%**
Saturated Fat 4 g	**18%**
Trans Fat 0 g	
Cholesterol 18 mg	**6%**
Sodium 125 mg	**5%**
Total Carbohydrate 61 g	**20%**
Dietary Fiber 0 g	**0%**
Total Sugars 32 g	
Protein 7 g	
Calcium 214 mg	**21%**

*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	**NO**
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).

ON THE LABEL

11 lb · 1 gal pail
Net wt 11 lb (4.99 kg)

Identity	**Milk caramel spread · Cajeta · Arequipe · Manjar blanco**
Claims	**Kosher Dairy · Gluten free · No artificial flavors · No artificial colors · Made in the USA**
Allergens	**Contains milk**