Dulce de Leche **PROFESSIONAL**

Traditional Argentine recipe · Bakery-grade · 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. 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

Sugar, Water, Nonfat Dry Milk, Interesterified Soybean Oil, 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 is a B2B-only brand. Foodservice operators and retailers can purchase directly from Indalco Foods Corp (minimum order: two pallets per month), or find our products at select Restaurant Depot stores:

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

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 g	
Calcium	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).

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, soy**