



Product Data Sheet for Item # 2615 RED VELVET ADDITIVE

Product Overview:

Red Velvet additive is a powder blend of flavors and colored to give an off red appearance. Red Velvet additive is a perfect additive to add to your funnel cake dough to create a red velvet cake taste.

Product Physical Properties

Flavor / Odor (sensory)	Slightly Chocolate and Red Velvet
Unfinished Color (in carton)	Gray
Finished Product Color	Red
Form	Powder

Applications:

Used in the Food Industry for flavoring and coloring funnel cakes and other doughs. Use at ¾ cup additive per 5 pounds flour.

Ingredient Statement:

Natural and Artificial Flavors, Buttermilk, Red Lake #40 (E129).

Packaging:

4 lbs. (1.8 kg) jar

Container UPC:

0 90939 12615 5

Certified:

Kosher Dairy and Halal.



Country of Origin*:

MADE IN THE USA

All of Gold Medal Products Co. products are made in the United States of America.

*Definition: The Country of Origin or product origin is defined as the country where the material was manufactured/produced/cultivated. When the material undergoes substantial transformation in a second country, the country in which the transformation is performed shall be considered the country of origin.

Storage & Shelf Life:

Store at 50 - 70°F (10 - 21°C) in a clean, dry, and odor-free environment.

Best if used within 12 months from the date of manufacture in unopened containers.

Food Grade Statement:

Gold Medal Products Co. hereby certifies that this product is Generally Recognized as Safe (GRAS) and is manufactured to Good Manufacturing Practices and is safe for its intended use. This item is produced in a facility inspected by the United States Food and Drug Administration, State and Local authorities. This product manufactured by Gold Medal Products Co. is guaranteed as fit for human consumption.

Material Safety Data Sheets (MSDS) Statement:

Material Safety Data Sheets (MSDS) are only issued for products considered to be hazardous. Gold Medal Products Co. food products are exempt from requiring a MSDS in accordance to the Occupational Safety and Health Administrations Hazard Communication Rule, as outlined under 29 Code of Federal Regulations (29 CFR) 1910.1200 (b)(5)(iii) and (b)(6)(vi).

Regulatory Information:

Gold Medal Products Co. is registered and compliant with Public Health & Security.

FDA Bioterrorism Preparedness and Response Act of 2002 Registration #: xxxxxxx7492, re-registered 10-2014

Foreign Material Contamination:

The manufacturing of this product is routinely monitored for foreign material contamination.

Product Name and Number: 2615 Red Velvet Additive			Document #: 17.4.1.8.2
Revision Date: 06/06/2016	Revision #: 2.0	Revision Reason: Added use rate	Reviser: JS

Disclaimer: All statements, technical information, and recommendations contained herein are, to the best of our knowledge, reliable and accurate; however no warranty, either expressed or implied, is made with respect thereto, nor will any liability be assumed for damages resultant from the use of the material described. It is the responsibility of the user to comply with all applicable federal, state and local laws and regulations. It is also the responsibility of the user to maintain a safe workplace. The user should consider the health hazards and safety information provided herein as a guide and should take the necessary steps to instruct employees and to develop work practice procedures to ensure a safe work environment. This information is not intended as a license to operate under, or a recommendation to practice or infringe upon, any patent of this Company or others covering any process, composition of matter or use. No agent of Gold Medal Products Company is authorized to vary any of such data. Gold Medal Products Company and its agents disclaim all liability for actions taken or forgone in reliance upon such data. Customers are advised to read the product documentation and to conduct their own tests before use of any product.



Product Data Sheet for Item # 2615 RED VELVET ADDITIVE

GMO Statement:

US Food Crops that have been genetically modified: Commercially Grown varieties (canola, corn, cotton, papaya, soybeans, squash), and either off the market or not commercially grown varieties (alfalfa, apple, beet, cantaloupe, eucalyptus, flax, plum, potato, radicchio, rapeseed, rice, rose, sugar beet, tomato, and wheat).

GMO-FREE

This term shall be used to describe products for which commercially grown GMO varieties are not in the supply chain.

GMO-FREE –Identity Preserved

This term shall be used to describe materials which are Identity Preserved: **NOT** derived from genetically modified materials and there is a verifiable record of the non-GM origin of the seed and the maintenance of the non-GM integrity.

NON-GMO

This term shall be used to describe products that contain ingredients, additives, or processing aides derived from commodities that have commercially grown GMO varieties in the supply chain, **BUT** residual DNA/protein is likely NOT detectable in the final product, either by effectively removing all extraneous material that might harbor genetically modified organisms (GMO's) or substances (protein, DNA) derived thereof or being a naturally non-GMO product.

GMO or derived from GMO

This term shall be used to describe products that contain ingredients, additives, or processing aides that contain, or were derived from, commodities that have commercially grown GMO varieties in the supply chain, **AND** residual DNA/protein is likely detectable in the final product due to the removal process of all extraneous material that might harbor genetically modified organisms (GMO's), or substances (protein, DNA) derived thereof may not be effective or warranted.

STATE OF VERMONT CONSUMER PROTECTION RULE 121:

PRODUCED WITH GENETIC ENGINEERING

This term shall be used to describe products only when a processed food contains greater than 75% genetically engineered material by weight.

PARTIALLY PRODUCED WITH GENETIC ENGINEERING

This term shall be used to describe products only when a processed food contains less than 75% genetically engineered material by weight.

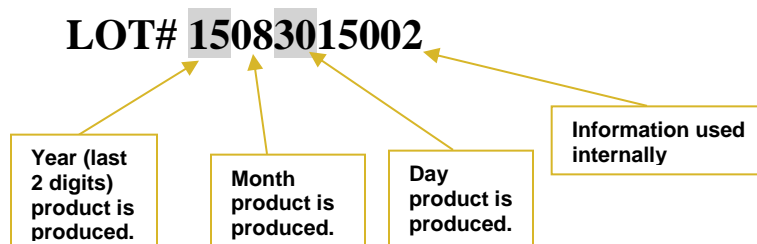
MAY BE PRODUCED WITH GENETIC ENGINEERING

This term shall be used to describe products only when the food's manufacturer does not know, after reasonable inquiry, whether the food is, or contains a component that is, produced with genetic engineering.

Microbiological Statement:

This product, produced for/by Gold Medal Products Co., has a low moisture content and lacks nutrients essential to support growth of most microorganisms. Organisms considered food-borne pathogens or of concern from a quality standpoint are not able to proliferate in this product; the processing and packaging is completed in a closed and sealed system offering little opportunity for contamination from extraneous materials that might harbor pathogens, viral particles, etc.

Lot Number Explanation:



Product Name and Number: 2615 Red Velvet Additive			Document #: 17.4.1.8.2
Revision Date: 06/06/2016	Revision #: 2.0	Revision Reason: Added use rate	Reviser: JS

Disclaimer: All statements, technical information, and recommendations contained herein are, to the best of our knowledge, reliable and accurate; however no warranty, either expressed or implied, is made with respect thereto, nor will any liability be assumed for damages resultant from the use of the material described. It is the responsibility of the user to comply with all applicable federal, state and local laws and regulations. It is also the responsibility of the user to maintain a safe workplace. The user should consider the health hazards and safety information provided herein as a guide and should take the necessary steps to instruct employees and to develop work practice procedures to ensure a safe work environment. This information is not intended as a license to operate under, or a recommendation to practice or infringe upon, any patent of this Company or others covering any process, composition of matter or use. No agent of Gold Medal Products Company is authorized to vary any of such data. Gold Medal Products Company and its agents disclaim all liability for actions taken or forgone in reliance upon such data. Customers are advised to read the product documentation and to conduct their own tests before use of any product.



Product Data Sheet for Item # 2615 RED VELVET ADDITIVE

US Nutritional

Nutrition Facts

Serving Size 1oz (30g)
Servings Per Container 60

Amount Per Serving

Calories 110 **Calories from Fat 5**

% Daily Value*

Total Fat 0.5g **1%**

Saturated Fat 0g **0%**

Cholesterol 5mg **2%**

Sodium 140mg **6%**

Total Carbohydrate 23g **8%**

Dietary Fiber 2g **8%**

Sugars 10g

Protein 3g

Vitamin A 0% • Vitamin C 0%

Calcium 10% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Calories: 2,000 2,500

Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Vitamin B12 (mcg)	0	0
Gram Weight (g)	30.00	100.00	Biotin (mcg)	--	--
Calories (kcal)	110.45	368.15	Vitamin C (mg)	0.16	0.54
Calories from Fat (kcal)	5.91	19.69	Vitamin D - IU (IU)	--	--
Calories from SatFat (kcal)	3.54	11.79	Vitamin D - mcg (mcg)	--	--
Protein (g)	2.66	8.87	Vitamin E - Alpha-Toco (mg)	--	--
Carbohydrates (g)	23.45	78.17	Folate (mcg)	--	--
Dietary Fiber (g)	1.79	5.98	Folate, DFE (mcg)	--	--
Soluble Fiber (g)	0	0	Vitamin K (mcg)	--	--
Total Sugars (g)	10.16	33.86	Pantothenic Acid (mg)	--	--
Monosaccharides (g)	0	0	Minerals		
Disaccharides (g)	0	0	Calcium (mg)	102.93	343.10
Other Carbs (g)	0.79	2.64	Chromium (mcg)	--	--
Fat (g)	0.66	2.19	Copper (mg)	--	--
Saturated Fat (g)	0.39	1.31	Fluoride (mg)	--	--
Mono Fat (g)	0.02	0.06	Iodine (mcg)	--	--
Poly Fat (g)	0.00	0.02	Iron (mg)	0.05	0.16
Trans Fatty Acid (g)	0.02	0.06	Magnesium (mg)	--	--
Cholesterol (mg)	7.24	24.14	Manganese (mg)	--	--
Water (g)	1.54	5.13	Molybdenum (mcg)	--	--
Vitamins			Phosphorus (mg)	71.93	239.76
Vitamin A - IU (IU)	19.44	64.80	Potassium (mg)	129.44	431.46
Vitamin A - RE (RE)	0	0	Selenium (mcg)	--	--
Vitamin A - RAE (RAE)	0	0	Sodium (mg)	142.66	475.55
Carotenoid RE (RE)	0	0	Zinc (mg)	--	--
Retinol RE (RE)	0	0	Poly Fats		
Beta-Carotene (mcg)	0	0	Omega 3 Fatty Acid (g)	0	0
Vitamin B1 (mg)	0	0	Omega 6 Fatty Acid (g)	0	0
Vitamin B2 (mg)	0	0	Other Nutrients		
Vitamin B3 (mg)	0	0	Alcohol (g)	0	0
Vitamin B3 - Niacin Equiv (mg)	0	0	Caffeine (mg)	0	0
Vitamin B6 (mg)	0	0	Choline (mg)	--	--

EU Nutritional

Nutrition Information

	Per 100 g %Reference Intake RI		Per portion of 30 g %Reference Intake RI	
Energy	1 506 kJ / 356 kcal	18% RI	460 kJ / 109 kcal	5% RI
Fat	2,2 g	3% RI	0,7 g	1% RI
Of which Saturates	1,3 g	7% RI	0,4 g	2% RI
Carbohydrate	72 g	28% RI	22 g	8% RI
Of which Sugars	34 g	38% RI	10 g	11% RI
Protein	9 g	18% RI	2,7 g	5% RI
Salt	1,2 g	20% RI	0,36 g	6% RI

Salt content is exclusively due to the presence of naturally occurring sodium.

Reference intake of an average adult (8 400 kJ / 2 000 kcal)

INGREDIENTS:Natural and Artificial Flavors (Contains Genetically Modified Corn) (Milk), Buttermilk (Milk), FD&C Red 40 Lake (E129)

Product Name and Number: 2615 Red Velvet Additive			Document #: 17.4.1.8.2	
Revision Date: 06/06/2016	Revision #: 2.0	Revision Reason: Added use rate	Reviser: JS	

Disclaimer: All statements, technical information, and recommendations contained herein are, to the best of our knowledge, reliable and accurate; however no warranty, either expressed or implied, is made with respect thereto, nor will any liability be assumed for damages resultant from the use of the material described. It is the responsibility of the user to comply with all applicable federal, state and local laws and regulations. It is also the responsibility of the user to maintain a safe workplace. The user should consider the health hazards and safety information provided herein as a guide and should take the necessary steps to instruct employees and to develop work practice procedures to ensure a safe work environment. This information is not intended as a license to operate under, or a recommendation to practice or infringe upon, any patent of this Company or others covering any process, composition of matter or use. No agent of Gold Medal Products Company is authorized to vary any of such data. Gold Medal Products Company and its agents disclaim all liability for actions taken or forgone in reliance upon such data. Customers are advised to read the product documentation and to conduct their own tests before use of any product.



Product Data Sheet for Item # 2615 RED VELVET ADDITIVE

Allergens:

U.S. Allergen Statement: This product contains MILK.

EU Allergen Statement: This product contains MILK.

Canada Allergen Statement: This product contains MILK.

*** US = United States; EU = European Union; C = Canada.

NOTE: Canada lists Fish, Crustaceans, and Molluscs (shellfish) as a single category – Seafood.

Country***	Allergens	In the Product	On the same line	In the Facility
US, EU, C	Soy and products thereof	No	No	Yes
US, EU, C	Milk and products thereof	Yes	Yes	Yes
US, C	Wheat (Canada – Wheat & Triticale) and products thereof	No	No	Yes
EU	Cereals containing Gluten (wheat, rye, barley, oats, and their strains).	No	No	Yes
US, EU, C	Egg and products thereof	No	No	Yes
US, EU, C	Peanuts and products thereof	No	No	Yes
US, EU, C	Tree Nuts and products thereof	No	No	Yes
US, EU	Fin Fish and products thereof	No	No	No
US, EU	Crustaceans (prawns, crabs, lobster, etc.) and products thereof	No	No	No
EU	Molluscs (clams, mussels, whelks, oysters, etc.) and products thereof	No	No	No
C	Seafood (fish, crustaceans, & shellfish)	No	No	No
EU, C	Mustard and products thereof	No	Yes	Yes
EU, C	Sesame and products thereof	No	No	Yes
EU, C	Sulfur Dioxide (SO ₂) and Sulfites (>10ppm)	No	No	Yes
EU	Celery, Celeriac, and products thereof	No	No	No
EU	Lupines (aka Lupin) and products thereof	No	No	No
Sensitizing Agents (NOT RECOGNIZED ALLERGENS)				
	Yellow #5 (E102) (Tartrazine)	No	Yes	Yes
	Yellow #6 (E110) (Sunset Yellow)	No	Yes	Yes
	Other FD&C Colors	No	Yes	Yes
	Added Caffeine or Guarana Extracts	No	No	No
	Alcohol	No	No	No
	Animal or Animal Derivatives	No	No	No
	Artificial Sweetener (i.e. Aspartame, Sucralose)	No	No	Yes
	Bee Pollen or Honey and products thereof	No	No	No
	BHA, BHTC, TBHQ	No	No	Yes
	Carmine/Cochineal	No	No	No
	Chocolate Derivatives (i.e. cocoa)	No	Yes	Yes
	Corn/ Maize and products thereof	Yes	Yes	Yes
	Fruit or Fruit Derivatives	No	Yes	No
	Gelatin	No	No	No
	Gluten >20 mg/kg (wheat, rye, barley, and their hybridized strains).	No	No	No
	Glutamate/Glutamic Acid	No	No	Yes
	Hydrogenated Vegetable Fat	No	No	Yes
	Hydrolyzed Vegetable Proteins	No	No	Yes
	Possible Latex Contamination	No	No	No
	Rubber Plants Derivatives	No	No	No
	Seeds (Cotton, Poppy, or Sunflower) or products thereof	No	Yes	Yes
	Sugar Alcohols (i.e. Sorbitol, Mannitol, etc.)	No	No	No
	Tocopherols	No	No	No
	Vegetable or Vegetable Derivatives	No	No	No
	Yeast	No	No	Yes

Product Name and Number: 2615 Red Velvet Additive			Document #: 17.4.1.8.2
Revision Date: 06/06/2016	Revision #: 2.0	Revision Reason: Added use rate	Reviser: JS

Disclaimer: All statements, technical information, and recommendations contained herein are, to the best of our knowledge, reliable and accurate; however no warranty, either expressed or implied, is made with respect thereto, nor will any liability be assumed for damages resultant from the use of the material described. It is the responsibility of the user to comply with all applicable federal, state and local laws and regulations. It is also the responsibility of the user to maintain a safe workplace. The user should consider the health hazards and safety information provided herein as a guide and should take the necessary steps to instruct employees and to develop work practice procedures to ensure a safe work environment. This information is not intended as a license to operate under, or a recommendation to practice or infringe upon, any patent of this Company or others covering any process, composition of matter or use. No agent of Gold Medal Products Company is authorized to vary any of such data. Gold Medal Products Company and its agents disclaim all liability for actions taken or forgone in reliance upon such data. Customers are advised to read the product documentation and to conduct their own tests before use of any product.



Product Data Sheet for Item # 2615 RED VELVET ADDITIVE

Stored Products:

Allergens listed below and marked with an asterisk (“*”) may be stored and labeled in our warehouse in finished form. All products come from approved suppliers. Each product is evaluated on the potential cross contamination with other products and allergens in the approved supplier’s facility. If there is any risk to that product, then it is stated at the top of this section as “may contain” or “contains”. Otherwise if it is not, those Allergens or Sensitizing Agents listed **DO NOT** pose any threat to any of Gold Medal Product Co. finished products.

*Milk and derivatives, *eggs and derivatives, fish, shellfish (including crustaceans, mollusks and their derivatives), *tree nuts and derivatives, *wheat and derivatives, *peanuts and derivatives, *rice and derivatives, *corn and derivatives, *gluten sources (other than Wheat: such as oat and its by products, barley, rye, malt, buckwheat, spelt, and kamut), *yeast and derivatives, Lupin and derivatives, *artificial colors, *MSG, *benzoates, *TBHQ, *hydrolyzed vegetable proteins, *sulfites, artificial sweeteners, *animal derivatives, *mustard, celery, *seeds, *cocoa and derivatives, *cinnamon, and *caffeine.

Allergen Cross-Contamination Prevention:

Potential allergenic materials are produced using designated storage and processing. The risk of contamination is extremely low. When rework is used it is isolated and used only in products that may contain the same allergens. All containers and storage tanks are labeled accordingly if they may contain allergens.

Label:



Product Name and Number: 2615 Red Velvet Additive			Document #: 17.4.1.8.2
Revision Date: 06/06/2016	Revision #: 2.0	Revision Reason: Added use rate	Reviser: JS

Disclaimer: All statements, technical information, and recommendations contained herein are, to the best of our knowledge, reliable and accurate; however no warranty, either expressed or implied, is made with respect thereto, nor will any liability be assumed for damages resultant from the use of the material described. It is the responsibility of the user to comply with all applicable federal, state and local laws and regulations. It is also the responsibility of the user to maintain a safe workplace. The user should consider the health hazards and safety information provided herein as a guide and should take the necessary steps to instruct employees and to develop work practice procedures to ensure a safe work environment. This information is not intended as a license to operate under, or a recommendation to practice or infringe upon, any patent of this Company or others covering any process, composition of matter or use. No agent of Gold Medal Products Company is authorized to vary any of such data. Gold Medal Products Company and its agents disclaim all liability for actions taken or forgone in reliance upon such data. Customers are advised to read the product documentation and to conduct their own tests before use of any product.