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**TRES LECHES (C) SPECIFICATION**

**MANUFACTURER:** HANAN PRODUCTS COMPANY, INC.  
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**DESCRIPTION:** A FROZEN, LIQUID DESSERT MIX. USED TO MOISTEN (SOAK) AND FLAVOR LAYER CAKES WITH A SWEET DAIRY FLAVOR SOAKED LAYER CAKE IS THEN DECORATED WITH ICING OR WHIPPED TOPPING. *SEE NOTE AT BOTTOM.*

**RABBINICAL CLASSIFICATION:** KOSHER & DAIRY.

**TYPICAL METHOD OF USE:** THAW UNDER REFRIGERATION (32°F to 45°F) FOR 48 HOURS. SHAKE WELL. POUR ON CAKE AND LET IT SOAK IN. DECORATE CAKE WITH WHIPPED TOPPING OR ICING. REFRIGERATE CAKE FOR A MINIMUM OF TWO HOURS BEFORE SERVING. SOAKED CAKE MUST BE STORED REFRIGERATED.

**COMPOSITION BY FORMULATION:**

FAT:	10.6% (+- 1%)
SOLIDS:	33.7% (+- 2%)
PROTEIN:	<1.8%

**COLOR:** YELLOW CREAM.

**FLAVOR:** SWEET, COOKED MILK FLAVOR WITH SLIGHT CARAMEL FLAVOR.

**BACTERIOLOGICAL:**

COLIFORM:	<10 MPN/GRAM
TOTAL PLATE COUNT:	<5,000 CFU/GRAM
YEAST:	<100 CFU/GRAM
MOLD:	<100 CFU/GRAM

**SHELF LIFE:** FROZEN (UNOPENED): 18 MONTHS  
REFRIGERATED (UNOPENED): 14 DAYS  
REFRIGERATED (OPENED): 7 DAYS

**INGREDIENTS:** SKIM MILK, WATER, HYDROGENATED PALM KERNEL OIL, SUGAR, CORN SYRUP, HIGH FRUCTOSE CORN SYRUP, MONO AND DIGLYCERIDES, POLYSORBATE 60, SODIUM STEAROYL LACTYLATE, NATURAL AND ARTIFICIAL FLAVORS, DIPOTASSIUM PHOSPHATE, SALT, XANTHAN GUM, CARRAGEENAN, BETA CAROTENE (FOR COLOR) AND CARAMEL COLOR.

**NET WEIGHT:** 35.25 lbs. (16 Kg) CASE (4 x 8.81 lb. (4 x 4 Kg) PAPER CONTAINERS)

**SKID QUANTITY:** 60 PIECES/SKID OR AS REQUIRED.

**IDENTIFICATION:** LOT NUMBER / EXPIRATION DATE.

**ALLERGEN IDENTIFICATION:** CONTAINS MILK.

**NOTE:** TRES LECHES HAS BEEN FORMULATED TO PRODUCE A STABLE DAIRY FLAVORED WHIPPED ICING & FILLING WHEN IT IS USED IN COMBINATION WITH HANAN'S WHIP DEELITE BASE TOPPING. IF WHIPPED 2:1 (TWO PARTS HANAN'S WHIP DEELITE BASE TO ONE PART TRES LECHES) ON MEDIUM SPEED, IN A ROTARY MIXER, A DAIRY FLAVORED WHIPPED ICING & FILLING IS PRODUCED. THE ICING & FILLING MUST BE STORED REFRIGERATED AND CAN BE FROZEN.