

C960-100 Cake Batter Flavored Puffy Stars with Edible Glitter



Issue Date:	3/14/2024	Revision:	A	Manufacturer Item #	IMF-OS-G205017-E25
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PRODUCT DESCRIPTION

Shelf Cake Batter Glitter Puffy Stars

PHYSICAL ATTRIBUTES							
Appearance:	Molded star shaped shelf stable white coating with blended yellow, blue, and pink edible glitter						
Color:	White Coating with Yellow, Blue, Pink Specks						
Flavor:	Sweet Confectionary, Trace Vanilla						
Pack Size:	1 x 10 lbs. Bulk						
Case Dimensions: L[depth]xWxH in.	10.9	7.5	6.5	Case Cube(ft ³):	0.3075	Pallet Conf. (TI / HI)	20 5

INGREDIENTS

Sugar, Palm Kernel Oil, Hydrogenated Palm Oil, Natural flavor(s), Red no. 3, Blue No. 1, Yellow No. 5 Soy lecithin, Natural Vanilla Extract, Milk

ALLERGENS:	CONTAINS: MILK AND SOY. Products have been manufactured in a facility that processes Milk, Soy, Peanuts, Tree Nuts, and Wheat products.
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NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g
CALORIES	575
TOTAL FAT (g)	38.9
SATURATED FAT (g)	34.4
TRANS FAT (g)	0
CHOLESTEROL (mg)	0
SODIUM (mg)	0.4
TOTAL CARBOHYDRATE (g)	60.5
DIETARY FIBER (g)	0
TOTAL SUGARS (g)	59.9
ADDED SUGARS (g)	59.9
PROTEIN (g)	0
VITAMIN D (mcg)	0
CALCIUM (mg)	6.6
IRON (mg)	0.17
POTASSIUM (mg)	6.2



Brand Name:	Gertrude Hawk	Net Weight: (Lbs.)	10
Country of Origin	USA	Net Weight: (Kg.)	4.54
Case GTIN	00020842999164	Gross Weight: (Lbs.)	11.6
Kosher	Star-D	Gross Weight: (Kg.)	5.26
Density (lb/gal)	9.3 - 11.3 lb/gal		

MICROBIOLOGICAL ATTRIBUTES*	
Attributes	Limits
Total Aerobic Plate Count (cfu/g)	20,000
Yeast and Mold (cfu/g)	100 (each)
E. coli (cfu/g)	Not detected
Salmonella (/375g)	Not detected
Enterobacteriaceae (cfu/g)	10

*The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes.

GENETIC ENGINEERING STATEMENT	
	Completely Produced with Genetic Engineering.
	Partially Produced with Genetic Engineering.
X	May be produced with Genetic Engineering.
	NOT Produced with Genetic Engineering.

STORAGE CONDITIONS	
Recommended Condition:	Best stored at 0°F-10°F.
Alternate Condition:	May be stored at 60°F-70°F with relative humidity max 70%.

SHIPPING CONDITIONS

Recommended Condition:	Best shipped at <10°F.
Alternate Condition:	May be shipped at 60°F-70°F with relative humidity max 70%.

SHELF LIFE

Recommended Shelf Life:	720 days (24 months) when stored frozen, 0°F-10°F.
Alternate Shelf Life:	360 days (12 months) when stored between 60°F-70°F with relative humidity max 70%.

COMPONENT	PRESENT IN PRODUCT	PRESENT IN PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT
PEANUTS AND DERIVATIVES	NO	YES	YES
TREE NUTS AND DERIVATIVES	NO	YES	YES
EGG AND DERIVATIVES	NO	NO	NO
MILK AND DERIVATIVES	YES	YES	YES
SOY AND DERIVATIVES	YES	YES	YES
WHEAT	NO	NO	YES
FISH	NO	NO	NO
CRUSTACEAN SHELLFISH	NO	NO	NO
SULFITES > 10 ppm	NO	NO	YES
MUSTARD	NO	NO	NO
SESAME	NO	NO	NO
GLUTEN	NO	NO	YES
FD&C ARTIFICIAL COLOR	YELLOW 5, BLUE 1, RED 3		
NATURAL/ARTIFICIAL FLAVOR SOURCE	VANILLA		

CODE FORMAT

Manufacturing Date:

You should read the production code as follows:

First digit/letter: Production plant

- 1 = St-Hyacinthe, QC
- 2 = St-Albans, VT
- 3 = Pennsauken, NJ
- 5 = Toluca, MEX
- 7 = American Canyon, CA
- 8 = Robinson, IL 9 = Monterrey, MEX
- A = Extrema, BRAZIL
- C = Chatham, ON
- D = Hendersonville, NC (Mona Lisa)
- F = Chicago, IL
- G = Pennsauken, NJ (American Almonds)
- H = Gertrude Hawk (Dunmore)

Structure: PYYJJJ-XX

- P = Plant
- YY = Last two digits of the year
- JJJ = Julian date
- XX = Sequence order for when item was ran

Example: Lot # 121028-01, will represent a lot produced by St. Hyacinthe site on January 28, 2021.

LABEL / CASE GRAPHICS



IMF-OS-G205017-E25

Shelf Cake Batter Glitter Puffy Stars

US(EN): White confectionery; CA(EN): White confectionery; CA(FR): Confiserie blanche; MX(EN): White confectionery; MX(ES): Confiteria blanca

US(EN): Ingredients: sugar, palm kernel oil, hydrogenated palm oil, natural flavor(s), Red no. 3, blue no. 1, yellow no. 5, soy lecithin, natural vanilla extract, milk; RSPO MB system certified; CA(EN): Ingredients: Sugar, Modified palm kernel oil, Hydrogenated vegetable fat (palm), Natural flavour(s), Erythrosine, Brilliant blue, Tartrazine, Soy lecithin, Natural vanilla extract, Milk ingredients; RSPO MB system certified; CA(FR): Ingrédients: Sucre, Huile de palmiste modifiée, Graisse végétale hydrogénée (palme), Arôme(s) naturel(s), Erythrosine, Bleu brillant, Tartrazine, Lécithine de soja, Extrait naturel de vanille, Substances laitières; RSPO MB système certifié; MX(EN): Ingredients: sugar, vegetable fat, hydrogenated vegetable fat, natural flavour(s), colour: tartrazine, colour: erythrosine, colour: brilliant blue FCF, soy lecithin, natural vanilla extract, milk; RSPO MB system certified; MX(ES): Ingredientes: azúcar, grasa vegetal, grasa vegetal hidrogenada, saborizante(s) natural(s), colorante: amarillo 5 (tartrazina), colorante: eritrosina, colorante: azul 1 (azul brillante FCF), lecitina de soya, extracto natural de vainilla, leche; Sistema certificado RSPO MB





(01)00020842999164(15)250228(10)2405901011

BARRY CALLEBAUT USA LLC ; THROOP, PA 18512 USA
PRODUCT OF UNITED STATES

Net Weight - Poids Net - Peso Neto :
4.54 KG - 10 LBS

LOT#: 2405901011

Prod.Date - Date de prod. - Fecha de prod. : **02.28.2024**
Best Before - Meilleur avant - Mejor antes de : **02.28.2025**

SHELF STABLE

04:08 PM



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The storage conditions and allergen is not listed on the case label - refer to the product spec.