## N420-101 Sugar Free Polar Bits, Dark Shelf Stable



Issue Date:

7/9/2021

Manufacturer Item # VSD-OS-G300080-E14

PRODUCT DESCRIPTION

Revision:

Molded	high	melt	sugar	free	chocolate	flavored	pieces	
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PHYSICAL ATTRIBUTES							
Irregular piece	rregular pieces varying in size and shape						
Dark brown	Dark brown						
Chocolate	Chocolate						
10 Lbs. Bulk							
11.1	8.1	7.9	Case Cube(ft <sup>3</sup> ):	0.4110	Pallet Conf. (TI / HI)	20	5
	Dark brown Chocolate 10 Lbs. Bulk	Dark brown Chocolate 10 Lbs. Bulk	Dark brown Chocolate 10 Lbs. Bulk	Irregular pieces varying in size and shape Dark brown Chocolate 10 Lbs. Bulk	Irregular pieces varying in size and shape Dark brown Chocolate 10 Lbs. Bulk	Irregular pieces varying in size and shape Dark brown Chocolate 10 Lbs. Bulk	Irregular pieces varying in size and shape Dark brown Chocolate 10 Lbs. Bulk

В

## INGREDIENTS

LACTITOL (MILK) (A SWEETENER), PALM KERNEL OIL, COCOA POWDER PROCESSED WITH ALKALI, MALTITOL (A SWEETENER), HYDROGENATED PALM OIL, ACESULFAME K, SOY LECITHIN, VANILLIN (ARTIFICIAL FLAVOR).

ALLERGENS:

CONTAINS: MILK AND SOY.

NUTRITIONAL INFORMATION				
NUTRIENT	Per 100g			
CALORIES	437			
TOTAL FAT (g)	33.3			
SATURATED FAT (g)	28.8			
TRANS FAT (g)	0.0			
CHOLESTEROL (mg)	0.0			
SODIUM (mg)	4.8			
TOTAL CARBOHYDRATE (g)	59.4			
DIETARY FIBER (g)	6.1			
TOTAL SUGARS (g)	0.2			
ADDED SUGARS (g)	0.0			
PROTEIN (g)	4.1			
VITAMIN D (mcg)	0.002			
CALCIUM (mg)	22.3			
IRON (mg)	7.22			
POTASSIUM (mg)	510.0			



Brand Name:	Gerturde Hawk	Net Weight: (Lbs.)	10.00
Case GTIN	00020842964537	Net Weight: (Kg.)	4.54
Kosher	OK-Dairy	Gross Weight: (Lbs.)	10.50
Country of Origin	USA	Gross Weight: (Kg.)	4.76
		Density (lb/gal)	10.4 ± 1.0

MICROBIOLOGICAL ATTRIBUTES*				
Attributes	Limits			
Total Aerobic Plate Count (cfu/g)	≤20,000			
Coliforms (cfu/g)	≤10			
Yeast and Mold (cfu/g)	≤100			
E. coli (cfu/g)	<10			
Salmonella (/25g)	Negative			
Enterobacteriaceae (cfu/g)	≤10			

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

	GMO STATEMENT					
	Produced with Genetic Engineering.					
Х	Partially Produced with Genetic Engineering.					
	May be produced with Genetic Engineering.					
	NOT Produced with Genetic Engineering.					

STORAGE CONDITIONS				
Recommended Condition:	Best kept frozen (0°F).			
Alternate Condition:	May be kept at ambient (<70°F) and <70% relative humidity.			
Alternate Condition:	Do not store near heat. Avoid temperature cycling.			

SHIPPING CONDITIONS				
Recommended Condition:	Best shipped frozen (0°F).			
Alternate Condition:	May be shipped ambient ( $<70^{\circ}$ F) and $<70\%$ relative humidity.			

SHELF LIFE				
Recommended Shelf Life:	730 days from manufactured date if product is stored under frozen conditions.			
Alternate Shelf Life:	365 days at ambient (<70°F).			

ALLERGEN / SENSATIZER TABLE						
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	YES			
MILK AND DERIVATIVES	YES	YES	YES			
SOY AND DERIVATIVES	YES	YES	YES			
WHEAT	NO	YES	YES			
FISH	NO	NO	YES (fish gelatin)			
CRUSTACEAN SHELLFISH	NO	NO	NO			
SULFITES > 10 ppm	NO	YES	YES			
MUSTARD	NO	NO	NO			
SESAME	NO	NO	NO			
GLUTEN	NO					
FD&C ARTIFICIAL COLORS	NO					

## **CODE FORMAT**

First digit/letter: Production Plant H = Gertrude Hawk Ingredients

Digits 2 and 3: Last 2 digits of the year

Digits 4 thru 6: Julian code/day of the year the item was produced Last 2 Digits: Default is 01, but may be used to code Production line and/or run sequence.

Example: H19088-01 would indicate that material was produced at Gertrude Hawk/Dunmore on March 29, 2019.

## LABEL/CASE GRAPHICS



VSD-OS-G300080-E14

OSM SHELF SF DK POLAR BITS



US(EN): Sugar free dark chocolate confectionery; CA(EN): No sugar added chocolate flavored compound; CA(FR): Composé à saveur de chocolat sans sucre ajouté; MX(EN): No sugar added chocolate flavored compound; MX(ES): Cobertura sabor a chocolate sin azúcar añadido

US(EN): Ingredients: lactid (milk) (a sweetener), pain kernel oil, cocca powder processed with alkali, matitol (a sweetener), hydrogenated paim oil, Acesulfame K, soy lectifin, vanillin (artificial flavor); RSPO MB system certified; CA(EN): Ingredients: sweetener), talk mernel oil, cocca powder processed with alkali, sweetener: matitol, hydrogenated paim oil, Acesulfame K, soy lectifin, vanillin (artificial flavor); RSPO MB system certified; CA(EN): Ingredients: sweetener: lactitol (milk), modified paim kernel oil, cocca powder processed with alkali, sweetener: matitol, hydrogenated paim oil, Acesulfame K, soy lectifin, vanillin (artificial flavor); RSPO MB system certified; CA(EN): Ingredients: sweetener: lactitol (milk), vegetable fat, cocca powder processed with alkali, sweetener: matitol, hydrogenated vegetable fat, sweetener: Acesulfame K, soy lectifin; vanillin (artificial flavor); RSPO MB system certified; MR(EN): Ingredients: sweetener: lactitol (milk), vegetable fat, cocca powder processed with alkali, sweetener: matitol, hydrogenated vegetable fat, sweetener: Acesulfame K, soy lectifin, vanillin; RSPO MB system certified; MX(ES): Ingredients: sweetener: Acesulfame K, soy lectifin; vanillin; Attrifice; MX(ES): Ingredients: sweetener: Acesulfame K, Acesulfame K, lecitina de soya, vainillina; Sistema certificado RSPO MB



(01)00020842964537(10)H21166-0

BARRY CALLEBAUT USA LLC ; DUNMORE, PA 18512 USA PRODUCT OF UNITED STATES Net Weight - Poids Net - Peso Neto : 4.54 KG - 10 LBS

LOT#: H21166-01

Prod.Date - Date de prod. - Fecha de prod. :



SHELF STABLE