P260-100 Crushed Peppermint



Manufacturer Item #

Issue Date:

4/22/2021

PRODUCT DESCRIPTION

В

Revision:

A boiled, sweet, hard candy with the shape of crushed peppermint pieces

PHYSICAL ATTRIBUTES								
Appearance:	Crushed red and white pieces of peppermint							
Color:	Red and white	Red and white						
Flavor:	Mint							
Pack Size:	2 x 5 Lbs.							
Case Dimensions:								
L[depth]xWxH in.	13.75	7	5.875	Case Cube(ft ³):	0.3272	Pallet Conf. (TI / HI)	21	7

INGREDIENTS

PURE CANE SUGAR, CORN SYRUP, PURE PEPPERMINT OIL, RED 40.

ALLERGENS: NONE.

NUTRITIONAL INFORMATION			
NUTRIENT	Per 100g		
CALORIES	386.023		
TOTAL FAT (g)	0		
SATURATED FAT (g)	0		
TRANS FAT (g)	0		
CHOLESTEROL (mg)	0		
SODIUM (mg)	2.510		
TOTAL CARBOHYDRATE (g)	98.439		
DIETARY FIBER (g)	0		
TOTAL SUGARS (g)	68.832		
ADDED SUGARS (g)	68.832		
PROTEIN (g)	0.010		
VITAMIN D (mcg)	0		
CALCIUM (mg)	1.315		
IRON (mg)	0.049		
POTASSIUM (mg)	1.280		



Nutrition Facts About 227 servings per container Serving size 2 Tbsp (20g) 80 Calories ily Value* 0% Total Fat 0g Saturated Fat 0g Trans Fat 0g 0% Cholesterol 0mg 0% Sodium 0mg Total Carbohydrate 20g Dietary Fiber 0g 0% 7% 0% Total Sugars 14g Includes 14g Added Sugars 28% Protein 0g Vitamin D 0mcg 0% Calcium 0mg 0% Iron 0mg 0% Potassium 0mg 0% *The % Daily Value te serving of food contril day is used for generation nt in a calories a

FG20036

Brand Name:	Quality Candy	Net Weight: (Lbs.)	10.00
Country of Origin	Mexico	Net Weight: (Kg.)	4.54
Case GTIN	1 00 89424 20036 1	Gross Weight: (Lbs.)	11.20
Kosher	KOF-K, Pareve	Gross Weight: (Kg.)	5.08
Bag GTIN	0 89424 20036 4	Density (lb/gal)	6.42

MICROBIOLOGICAL ATTRIBUTES*			
Attributes	Limits		
Total Aerobic Plate Count (cfu/g)	<10		
Yeast and Mold (cfu/g)	<10		
Coliforms (cfu/g)	<10		
E. coli (MPN/g)	<1.1		
Salmonella (/g)	Negative		
*The above attributes are provided by the product manufac	U		

*The above attributes are provided by the product manufact guaranteed attributes. It is not indicative of product testing.

GMO STATEMENT				
	Completely Produced with Genetic Engineering.			
~49%	Partially Produced with Genetic Engineering.			
	May be produced with Genetic Engineering.			
	NOT Produced with Genetic Engineering.			

Recommended Condition:

STORAGE CONDITIONS

Best kept ambient at $75^{\circ}F \pm 5^{\circ}$ with $45\% \pm 5\%$ relative humidity.

SHIPPING CONDITIONS

Recommended Condition:

Best shipped frozen ($0^{\circ}F \pm 10^{\circ}$).

 SHELF LIFE

 Recommended Shelf Life:
 730 days unopened at recommended storage conditions.

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	NO	NO	
TREE NUTS AND DERIVATIVES	NO	NO	NO	
EGG AND DERIVATIVES	NO	NO	NO	
MILK AND DERIVATIVES	NO	NO	NO	
SOY AND DERIVATIVES	NO	NO	NO	
WHEAT	NO	NO	NO	
FISH	NO	NO	NO	
CRUSTACEAN SHELLFISH	NO	NO	NO	
SULFITES > 10 ppm	NO	NO	NO	
MUSTARD	NO	NO	NO	
SESAME	NO	NO	NO	
GLUTEN	NO			
ARTIFICIAL FLAVOR SOURCE	NO			
FD&C ARTIFICIAL COLORS	Red 40			

CODE FORMAT

"BEST BY" SEQUENCE:

EXAMPLE: 08 04 12 N, 08=MONTH (AUGUST), 04=DAY, 12=YEAR, N=SHIFT (NIGHT), BEST BY AUG. 4, 2012

