P423-100 Flat Pie Chips



Issue Date: 1/31/2023	Revision:	A	Manufacturer Item #	11-936-10
-----------------------	-----------	---	---------------------	-----------

	PRODUCT DESCRIPTION			
Flat, baked pie chips.				

PHYSICAL ATTRIBUTES								
Appearance:	Flat, baked pi	e chips.						
Color:	Light brown /	Light brown / Tan.						
Flavor:	Pastry type fla	Pastry type flavor.						
Pack Size:	1x10lb poly-li	1x10lb poly-lined corrugated case.						
Case Dimensions:								
L[depth]xWxH in.	12.2	12.5	8.5	Case Cube(ft ³):	0.7501	Pallet Conf. (TI / HI)	12	6

INGREDIENTS

UNENRICHED WHEAT FLOUR, SUGAR, PALM OIL, BUTTER (CREAM, SALT), WATER, PASTEURIZED EGGS, SALT.

ALLERGENS: CONTAINS: WHEAT, EGG AND MILK.

NUTRITIONAL INFORMATION			
NUTRITIONAL INFORMATIONAL INFO	Per 100g		
CALORIES	492.29		
TOTAL FAT (g)	24.06		
SATURATED FAT (g)	12.16		
TRANS FAT (g)	0.50		
CHOLESTROL (mg)	31.11		
SODIUM (mg)	123.31		
TOTAL CARBOHYDRATE (g)	65.17		
DIETARY FIBER (g)	1.47		
TOTAL SUGARS (g)	20.78		
ADDED SUGARS (g)	20.77		
PROTEIN (g)	5.18		
VITAMIN D (mcg)	0.15		
CALCIUM (mg)	12.08		
IRON (mg)	2.63		
POTASSIUM (mg)	66.95		



Brand Name:	TR Toppers	Net Weight: (Lbs.)	10.00
Case GTIN	0 06 51844 10281 0	Net Weight: (Kg.)	4.54
Kosher	OUD	Gross Weight: (Lbs.)	11.00
Country of Origin	USA	Gross Weight: (Kg.)	4.99
		Density (lb/gal)	7.5 <u>+</u> 0.5

MICROBIOLOGICAL ATTRIBUTES*			
Attributes	Limits		
Total Aerobic Plate Count (cfu/g)	<20,000		
Yeast and Mold (cfu/g)	<100		
Coliforms (MPN/g)	<10		
E. coli (/g)	Negative		
Salmonella (/375g)	Negative		
Listeria (/100g)	Negative		

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

	GMO 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 kept frozen (<0 °F).	
Alternate Condition:	Refrigerated (<40°F)	

SHIPPING CONDITIONS			
Recommended Condition:	Ship frozen (<20°F).		

SHELF LIFE		
Recommended Shelf Life:	365 days at recommended storage conditions.	
Alternate Shelf Life:	180 days at refrigerated.	

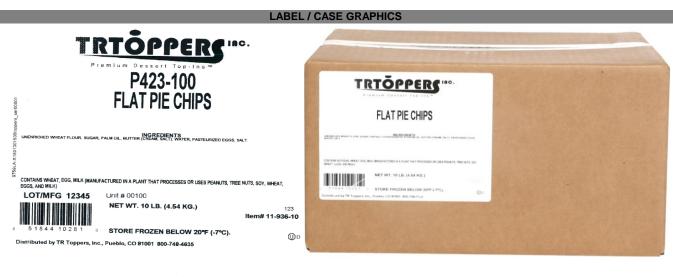
ALLERGEN / SENSATIZER TABLE					
COMPONENT	PRESENT IN PRODUCT	PRESENT IN PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT		
PEANUTS AND DERIVATIVES	NO	NO	YES		
TREE NUTS AND DERIVATIVES	NO	NO	YES		
EGG AND DERIVATIVES	YES	YES	YES		
MILK AND DERIVATIVES	YES	YES	YES		
SOY AND DERIVATIVES	NO	YES	YES		
WHEAT	YES	YES	YES		
FISH	NO	NO	NO		
CRUSTACEAN SHELLFISH	NO	NO	NO		
SULFITES > 10 ppm	NO	NO	NO		
MUSTARD	NO	NO	NO		
SESAME	NO	NO	YES		
GLUTEN	YES	SOURCE: WHEAT			
ARTIFICIAL FLAVOR SOURCE	NO				
FD&C ARTIFICIAL COLORS	NO				

CODE FORMAT

CODE DATE: YYJJJN

YY= TWO DIGIT YEAR, JJJ= JULIAN DATE, N= SHIFT

EXAMPLE: 140131 = Produced on January 14, 2014 during the first shift.





FLAT PIE CHIPS





