S715-100 Chocolate Sprinkles



Manufacturer Item #

Issue Date:

3/19/2020

PRODUCT DESCRIPTION

Α

Revision:

104-CHOC-10-TR

Artificially colored sprinkles, obrained by extrusion process

PHYSICAL ATTRIBUTES								
Appearance:	Glossy tubular	Glossy tubular pieces with tapered ends						
Color:	Brown	Brown						
Flavor:	Chocolate, sweet							
Pack Size:	1 x 10 Lbs.							
Case Dimensions:								
L[depth]xWxH in.	10.5	7.75	6.25	Case Cube(ft ³):	0.2943	Pallet Conf. (TI / HI)	22	9

INGREDIENTS

SUGAR, HYDROGENATED PALM KERNEL OIL, COCOA POWDER (PROCESSED WITH ALKALI), CORN STARCH, SUNFLOWER LECITHIN, NATURAL & ARTIFICIAL FLAVOR, MALTODEXTRIN, VANILLIN, CARNAUBA WAX, CELLULOSE GUM.

ALLERGENS: NONE.

NUTRITIONAL INFORMATION			
NUTRIENT	Per 100g		
CALORIES	441.72		
TOTAL FAT (g)	18.72		
SATURATED FAT (g)	17.38		
TRANS FAT (g)	0.17		
CHOLESTROL (mg)	0		
SODIUM (mg)	2.52		
TOTAL CARBOHYDRATE (g)	70.24		
DIETARY FIBER (g)	0		
TOTAL SUGARS (g)	63.37		
ADDED SUGARS (g)	52.20		
PROTEIN (g)	1.85		
VITAMIN D (mcg)	0		
CALCIUM (mg)	8.84		
IRON (mg)	0.93		
POTASSIUM (mg)	1.30		



Nutrition Facts

Amount per serving	
Calories	<u>110</u>
% Da	ily Value
Total Fat 4.5g	6%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 18g	7%
Dietary Fiber 0g	0%
Total Sugars 16g	
Includes 13g Added Sugars	26%
Protein Og	
Vitamin D 0mcg	0%
Calcium 2mg	0%
Iron 0mg	0%
Potassium 0mg	0%

Brand Name:	TR Toppers	Net Weight: (Lbs.)	10.00
Case GTIN	0 06 51844 10357 2	Net Weight: (Kg.)	4.54
Kosher	OU-Pareve	Gross Weight: (Lbs.)	10.50
Country of Origin	Costa Rica	Gross Weight: (Kg.)	4.76
		Density (Lbs./Gal)	6.86

MICROBIOLOGICAL ATTRIBUTES*			
Attributes	Limits		
Total Aerobic Plate Count (cfu/g)	<1000		
Yeast and Mold (cfu/g)	<10		
Coliforms (MPN/g)	Negative		
E. coli (MPN/g)	Negative		
Salmonella (/375g)	Negative		
S. aureus (/g)	Negative		
Listeria (/25g)	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.		
	May be produced with Genetic Engineering.		
Х	NOT Produced with Genetic Engineering.		

STORAGE CONDITIONS			
Recommended Condition:	Best kept ambient <75°F with <60% relative humidity.		

SHIPPING CONDITIONS			
Recommended Condition:	Ship ambient <75°F with <60% relative humidity.		
Alternate Condition:	May be shipped in refer or freezer truck.		

SHELF LIFE

Recommended Shelf Life: 730 days 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			
PARTIALLY HYDROGENATED OILS	NO			
ARTIFICIAL FLAVOR SOURCE	Vanillin			
FD&C ARTIFICIAL COLORS	NO			

CODE FORMAT

1718 50 61 81 049-106-2248

1718 – Sugar Crop Year

50 – Production Plant

61 – Color*

81 - Box Size*

049 – Manufacturing date

106 - Container number

2248 – internal Top-It number

Color – 61 rainbow / 62 chocolate

Box Size - 80 is 25 lb bx / 81 is 10 lb box / 82 is 50 lb box

LABEL / CASE GRAPHICS

