

T415-101 Mk Sea Salt Carm Truffle



Issue Date:	1/14/2022	Revision:	B	Manufacturer Item #	IMM-OS-G300077-E14
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PRODUCT DESCRIPTION

Molded shelf stable confectionery cube shaped piece with chocolate flavored shell and salty caramel filled center

PHYSICAL ATTRIBUTES

Appearance:	Cube shaped							
Color:	Dark brown							
Flavor:	Chocolate with seasalt taste							
Pack Size:	10 Lbs. Bulk							
Case Dimensions: L[depth]xWxH in.	11	8	7	Case Cube(ft ³):	0.3565	Pallet Conf. (TI / HI)	20	5

INGREDIENTS

SUGAR, PALM KERNEL OIL, CORN SYRUP, SWEETENED CONDENSED MILK (WHOLE MILK, SUGAR), HEAVY CREAM (MILK), WHOLE MILK POWDER, NONFAT DRY MILK, COCOA PROCESSED WITH ALKALI, BUTTER (CREAM (MILK), SALT), HYDROGENATED PALM OIL, SEA SALT, SOY LECITHIN, NATURAL VANILLA EXTRACT.

ALLERGENS: CONTAINS: MILK AND SOY. MAY CONTAIN: PEANUTS.

NUTRITIONAL INFORMATION

NUTRIENT	Per 100g
CALORIES	493
TOTAL FAT (g)	28.3
SATURATED FAT (g)	23.5
TRANS FAT (g)	0.1
CHOLESTEROL (mg)	19.5
SODIUM (mg)	227.1
TOTAL CARBOHYDRATE (g)	60.1
DIETARY FIBER (g)	1.2
TOTAL SUGARS (g)	50.9
ADDED SUGARS (g)	46.7
PROTEIN (g)	3.80
VITAMIN D (mcg)	0.582
CALCIUM (mg)	101.5
IRON (mg)	1.55
POTASSIUM (mg)	209.0



Brand Name:	Gertrude Hawk	Net Weight: (Lbs.)	10.00
Country of Origin	USA	Net Weight: (Kg.)	4.54
Case GTIN	00020842964513	Gross Weight: (Lbs.)	11.00
Kosher	OK-Dairy	Gross Weight: (Kg.)	4.99
		Density (lb/gal)	9.8 - 11.8

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

	Completely Produced with Genetic Engineering.
X	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 ambient (≤70°F) with <70% relative humidity.
Alternate Condition:	Do not store near heat. Avoid temperature cycling.

SHIPPING CONDITIONS	
Recommended Condition:	May be shipped frozen (0°F ±10°F).
Alternate Condition:	May be shipped ambient (≤60°F) with <55% relative humidity.

SHELF LIFE	
Recommended Shelf Life:	730 days when kept frozen (0°F).
Alternate Shelf Life:	180 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	MAY CONTAIN	YES	YES
TREE NUTS AND DERIVATIVES	NO	NO	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	YES	YES	YES
MUSTARD	NO	NO	NO
SESAME	NO	NO	NO
GLUTEN	NO		
ARTIFICIAL FLAVOR SOURCE	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

