T415-102 Mk Sea Salt Carm Truffle



Manufacturer Item #

IMM-OS-G300162-E14

Issue Date:

7/11/2023

PRODUCT DESCRIPTION

В

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

Revision:

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, NATURAL FLAVOR(S), 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)	0.2	
CHOLESTEROL (mg)	20.7	
SODIUM (mg)	229.4	
TOTAL CARBOHYDRATE (g)	60	
DIETARY FIBER (g)	1.2	
TOTAL SUGARS (g)	50.8	
ADDED SUGARS (g)	46.7	
PROTEIN (g)	3.7	
VITAMIN D (mcg)	0.582	
CALCIUM (mg)	100	
IRON (mg)	1.57	
POTASSIUM (mg)	208.8	



Brand Name:	Gertrude Hawk	Net Weight: (Lbs.)	10.00
Country of Origin	USA	Net Weight: (Kg.)	4.54
Case GTIN	00020842967910	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.	
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 ambient ($\leq 70^{\circ}$ F) with $< 70^{\circ}$ relative humidity.	
Alternate Condition:	Do not store near heat. Avoid temperature cycling.	

SHIPPING CONDITIONS		
Recommended Condition: M	May be shipped frozen (0°F $\pm 10^{\circ}$ F).	
Alternate Condition: M	Aay be shipped ambient ($\leq 60^{\circ}$ F) with <55% relative humidity.	

SHELF LIFE		
Recommended Shelf Life:	730 days when kept frozen (0°F).	
Alternate Shelf Life:	180 days at ambient $(<70^{\circ}F)$.	

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 <i>H</i> = <i>Gertrude Hawk Ingredients</i>
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



USA

IMM-OS-G300162-E14

MILK (K)D

Shelf Mk Sea Salt Carm Truff

PRODUCT OF UNITED STATES

US(EN): Milk confectionery with filling; CA(EN): Milk confectionery with filling; CA(FR): Confiserie chocolatée au lait avec centre arômatisé; MX(EN): Milk confectionery with filling; MX(ES): Confitería de leche con relleno



BARRY CALLEBAUT USA LLC ; DUNMORE, PA 18512

Net Weight - Poids Net - Peso Neto : 4.54 KG - 10 LBS



Prod.Date - Date de prod. - Fecha de prod. : Best Before - Meilleur avant - Mejor antes de : 07.01.2023



SHELF STABLE

01.01.2023