B350-100 Fudge Brownie Centers



Manufacturer Item #

Issue Date:

4/22/2022

PRODUCT DESCRIPTION

С

Revision:

21786TR

Fudge Brownie Centers

| PHYSICAL ATTRIBUTES | | | | | | | | |
|---------------------|-----------------------|------|-------|------------------------------|--------|------------------------|----|---|
| Appearance: | Fudge Brownie Centers | | | | | | | |
| Color: | Brown | | | | | | | |
| Flavor: | Fudge Brownie | | | | | | | |
| Pack Size: | 10 Lbs. Bulk | | | | | | | |
| Case Dimensions: | | | | _ | | | | |
| L[depth]xWxH in. | 12.25 | 8.75 | 5.375 | Case Cube(ft ³): | 0.3334 | Pallet Conf. (TI / HI) | 16 | 7 |

INGREDIENTS

HEAT TREATED WHEAT FLOUR, SUGAR, PALM KERNEL OIL, DARK BROWN SUGAR, COCOA POWDER (PROCESSED WITH ALKALI), VEGETABLE GLYCERIN, TAPIOCA SYRUP, NATURAL AND ARTIFICIAL FLAVORS, SALT, XANTHAN GUM, SUNFLOWER LECITHIN,. TO MAINTAIN FRESHNESS [POTASSIUM SORBATE, ROSEMARY EXTRACT (CANOLA OIL, NATURAL FLAVOR, NATURAL MIXED TOCOPHEROLS, ASCORBIC ACID, SUNFLOWER OIL, CITRIC ACID, SUNFLOWER LECITHIN)].

ALLERGENS:

CONTAINS: WHEAT AND SOY.

PRODUCT IS PACKAGED IN A FACILITY THAT ALSO PACKAGES PRODUCTS CONTAINING PEANUTS, TREE NUTS, MILK SOLIDS, EGGS, WHEAT AND SOY PROTEIN.

| NUTRITIONAL INFORMATION | | |
|-------------------------|----------|--|
| NUTRIENT | Per 100g | |
| CALORIES | 460 | |
| TOTAL FAT (g) | 21 | |
| SATURATED FAT (g) | 16 | |
| TRANS FAT (g) | 0 | |
| CHOLESTEROL (mg) | 0 | |
| SODIUM (mg) | 440 | |
| TOTAL CARBOHYDRATE (g) | 66 | |
| DIETARY FIBER (g) | 4 | |
| TOTAL SUGARS (g) | 37 | |
| ADDED SUGARS (g) | 36 | |
| PROTEIN (g) | 5 | |
| VITAMIN D (mcg) | 0 | |
| CALCIUM (mg) | 26 | |
| IRON (mg) | 5 | |
| POTASSIUM (mg) | 469 | |



| Brand Name: | Taste of Nature | Net Weight: (Lbs.) | 10 |
|-------------------|-----------------|----------------------|------|
| Country of Origin | USA | Net Weight: (Kg.) | 4.54 |
| Case GTIN | 655956021786 | Gross Weight: (Lbs.) | 11 |
| Kosher | cRc-Dairy | Gross Weight: (Kg.) | 4.99 |

| MICROBIOLOGICAL ATTRIBUTES* | | | |
|-----------------------------------|----------|--|--|
| Attributes | Limits | | |
| Total Aerobic Plate Count (cfu/g) | <25,000 | | |
| E. coli (cfu/g) | <10 | | |
| Coliforms (cfu/g) | <10 | | |
| Yeast and Mold (cfu/g) | <100 | | |
| Salmonella (/25g) | Negative | | |
| S. aureus (cfu/g) | <10 | | |
| Listeria Genus (/25g) | Negative | | |

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

| GENETIC ENGINEERING STATEMENT | | | | |
|-------------------------------|---|--|--|--|
| | Completely Produced with Genetic Engineering. | | | |
| | Partially Produced with Genetic Engineering. | | | |
| Х | May be produced with Genetic Engineering. | | | |
| | NOT Produced with Genetic Engineering. | | | |

| Ready-To-Eat (RTE) Status: | | | |
|----------------------------|---------|--|--|
| Х | RTE | | |
| | Not-RTE | | |

| STORAGE CONDITIONS | | | |
|------------------------|--------------------------------------|--|--|
| Recommended Condition: | Store at 40-70°F away from sunlight. | | |
| Alternate Condition: | N/A | | |
| Alternate Condition: | N/A | | |

| SHIPPING CONDITIONS | | |
|--|---------------------|--|
| Recommended Condition: | Best shipped <70°F. | |
| Alternate Condition: May be shipped in freezer or refer truck at 0°F for less than 7 days. | | |
| Alternate Condition: N/A | | |

| SHELF LIFE | | | | |
|-------------------------|-----------|--|--|--|
| Recommended Shelf Life: | 270 Days. | | | |
| Alternate Shelf Life: | N/A | | | |
| Alternate Shelf Life: | N/A | | | |

| 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 | NO | NO | YES | |
| MILK AND DERIVATIVES | NO | YES | YES | |
| SOY AND DERIVATIVES | YES | 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 | NO | |
| GLUTEN | YES | SOURCE: WHEAT. | | |
| FD&C ARTIFICIAL COLOR | NO | | 0 | |

CODE FORMAT

MANUFACTURED DATE:

DATE CODING

Six Digit Code The FIRST digit indicates the year the product was made; The following THREE digits are the day of the year that the product was made; The last TWO digits are randomly generated and can be ignored.

> For Example: Product Code is 8251 This would indicate a production date of September 8th, 2008

The First Digit indicates the year 2008; The following three digits indicates September 8th which is the 251st day of the Calendar Year.

