B717-100 Strawberry Flavored Popping Boba



Premium Dessert Top-Ins™

Issue Date:

9/11/2023

Revision:

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Manufacturer Item # 38-00006-5/2

Strawberry Flavored Popping Boba

PHYSICAL ATTRIBUTES								
Appearance:	Typical of stra	Typical of strawberry flavored popping boba						
Color:	Pinkish red							
Flavor:	Strawberry							
Pack Size:	5 x 2 Lbs.							
Case Dimensions:						Pallet Configuration*:	Ti: 54	Total Hi: 7
	8.125	7.875	7.75	Case Cube(ft ³):	0.2870	Cases/Layer and	Odd Layer: 30	4
L[depth]xWxH in.					Layers/Pallet (Ti / Hi)	Even Layer: 24	3	

PRODUCT DESCRIPTION

INGREDIENTS

Water, Corn Syrup, Sugar, Calcium Lactate, Citric Acid, Sodium Alginate, Natural Flavor, Xanthan Gum, Potassium Sorbate (Preservative), Red 40, Calcium Chloride.

ALLERGENS: NONE.

NUTRITIONAL INFORMATION			
NUTRIENT	Per 100g		
CALORIES	164.18		
TOTAL FAT (g)	0		
SATURATED FAT (g)	0		
TRANS FAT (g)	0		
CHOLESTEROL (mg)	0.0		
SODIUM (mg)	69.28		
TOTAL CARBOHYDRATE (g)	41.65		
DIETARY FIBER (g)	0.70		
TOTAL SUGARS (g)	25.65		
ADDED SUGARS (g)	25.65		
PROTEIN (g)	0.02		
VITAMIN D (mcg)	0		
CALCIUM (mg)	6.10		
IRON (mg)	0.05		
POTASSIUM (mg)	26.35		

Brand Name:	Pecan Deluxe	Net Weight: (Lbs.)	10
Country of Origin	USA	Net Weight: (Kg.)	4.54
Case GTIN	20086231014812	Gross Weight: (Lbs.)	11
Kosher	OUD	Gross Weight: (Kg.)	4.99

MICROBIOLOGICAL ATTRIBUTES*			
Limits			
<20,000			
<10			
<100			
Negative			
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.
Х	Partially Produced with Genetic Engineering.
	May be produced with Genetic Engineering.
	NOT Produced with Genetic Engineering.

Ready-To-Eat (RTE) Status:			
X	RTE		
	Not-RTE		

Recommended Condition:

STORAGE CONDITIONS

Refrigerated below 50°F (10°C), Do not freeze.

SHIPPING CONDITIONS

Recommended Condition: Refrigerated below $40^{\circ}F(4^{\circ}C)$.

SHELF LIFE

Recommended Shelf Life:

365 days.

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	No	Yes	
SOY AND DERIVATIVES	No	No	Yes	
WHEAT	No	No	Yes	
FISH	No	No	No	
CRUSTACEAN SHELLFISH	No	No	No	
SULFITES > 10 ppm	No	No	Yes	
MUSTARD	No	No	No	
SESAME	No	No	Yes	
GLUTEN	No	No	Yes	
FD&C ARTIFICIAL COLOR	Yes	Yes	Yes	
NATURAL/ARTIFICIAL FLAVOR SOURCE	Strawberry			

CODE FORMAT

Julian: 21365 - 21 Year Produced; 365 Day Produced

LABEL / CASE GRAPHICS

