

C313-150 Cookies N Cream Cookie Dough



Issue Date:	10/20/2021	Revision:	A	Manufacturer Item #	04376TR
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PRODUCT DESCRIPTION

Cookie N Cream Cookie Dough Bites

PHYSICAL ATTRIBUTES							
Appearance:	Circular in shape						
Color:	White with black specs						
Flavor:	Cookies and Cream						
Pack Size:	1 x 15 Lbs.						
Case Dimensions:				Case Cube(ft ³):	0.3533	Pallet Conf. (TI / HI)	
L[depth]xWxH in.	11	9 1/4	6			16	5

INGREDIENTS	
Heat-Treated Wheat Flour, Sugar, Palm Kernel Oil, Tapioca Syrup, Vegetable Glycerin, Natural and Artificial Flavors, White Chocolate Flavored Coating (Sugar, hydrogenated palm kernel oil, nonfat milk powder, whole milk powder, titanium dioxide color, soy lecithin, artificial flavor), Salt, Sunflower Lecithin, Xanthan Gum, To Maintain Freshness (Potassium Sorbate, Rosemary Extract (Canola Oil, Natural Flavor, Natural Mixed Tocopherols, Ascorbic Acid, Sunflower Oil, Citric Acid, Sunflower Lecithin), Cookie Pieces (Bleached Wheat Flour, Sugar, Palm Oil, Cocoa (Processed with Alkali), Corn Syrup, Corn Flour, Baking Soda, Soy Lecithin, Salt, Natural and Artificial Flavors), Baking Soda.	
ALLERGENS:	CONTAINS: MILK, WHEAT, 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)	17
SATURATED FAT (g)	13
TRANS FAT (g)	0
CHOLESTEROL (mg)	0
SODIUM (mg)	440
TOTAL CARBOHYDRATE (g)	71
DIETARY FIBER (g)	0
TOTAL SUGARS (g)	37
ADDED SUGARS (g)	34
PROTEIN (g)	3
VITAMIN D (mcg)	0
CALCIUM (mg)	9
IRON (mg)	0
POTASSIUM (mg)	48

Brand Name:	Taste of Nature	Net Weight: (Lbs.)	15
Country of Origin	USA	Net Weight: (Kg.)	6.80
Case GTIN	655956004376	Gross Weight: (Lbs.)	16
Kosher	CRC - Dairy	Gross Weight: (Kg.)	7.26

MICROBIOLOGICAL ATTRIBUTES*	
Attributes	Limits
E. coli (cfu/g)	<3
Salmonella (/25g)	Negative
Listeria Genus	Negative
Staph A	<10

*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.
X	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

STORAGE CONDITIONS

Recommended Condition:	40 - 70°F. Store in a cool, dry place. Keep away from sunlight.
Alternate Condition:	N/A
Alternate Condition:	N/A

SHIPPING CONDITIONS

Recommended Condition:	<80°
Alternate Condition:	N/A
Alternate Condition:	N/A

SHELF LIFE

Recommended Shelf Life:	390 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	YES	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	YES	YES
FD&C ARTIFICIAL COLOR	NO	NO	YES
NATURAL/ARTIFICIAL FLAVOR SOURCE	Vanillin, cookies and cream flavor		

CODE FORMAT

DATE CODING

All of our products use a six or four-digit product code that is a combination of Year / Julian Calendar Date. This will indicate the date the product was produced.

Six Digit Code

Ignore the last two digits, then use four digit code.

Four 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

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.

LABEL / CASE GRAPHICS

