

**M424-156 Flavored Mini Marshmallows**



Issue Date:	4/12/2023	Revision:	A	Manufacturer Item #	100-54300-23319-1
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**PRODUCT DESCRIPTION**

Fruity Mini Marshmallows

**PHYSICAL ATTRIBUTES**

Appearance:	Uniform, cylindrical mini-marshmallows						
Color:	Pastel Colors - Pink, Green, Yellow, Orange						
Flavor:	Strawberry, Lime, Lemon, Orange						
Pack Size:	24 x 10.5oz bags						
Case Dimensions:							
L[depth]xWxH in.	15.875	11.875	13.875	Case Cube(ft <sup>3</sup> ):	1.5137	Pallet Conf. (TI / HI)	10 6

**INGREDIENTS**

Corn Syrup, Sugar, Modified Food Starch (corn), Gelatin, Water, Dextrose, Natural and Artificial Flavor, Tetrasodium Pyrophosphate, Red 40, Yellow 5, Yellow 6, Blue 1

**ALLERGENS:** NONE.

**NUTRITIONAL INFORMATION**

NUTRIENT	Per 100g
CALORIES	329.989
TOTAL FAT (g)	0.063
SATURATED FAT (g)	0
TRANS FAT (g)	0
CHOLESTEROL (mg)	0.001
SODIUM (mg)	48.594
TOTAL CARBOHYDRATE (g)	80.588
DIETARY FIBER (g)	0
TOTAL SUGARS (g)	56.543
ADDED SUGARS (g)	56.543
PROTEIN (g)	2.108
VITAMIN D (mcg)	0
CALCIUM (mg)	5.311
IRON (mg)	0.116
POTASSIUM (mg)	0.386



<b>Brand Name:</b>	Campfire	<b>Net Weight: (Lbs.)</b>	15.75
<b>Country of Origin</b>	USA	<b>Net Weight: (Kg.)</b>	7.14
<b>Case GTIN</b>	100 54300 23319 1	<b>Gross Weight: (Lbs.)</b>	17.87
<b>Kosher</b>	Not Kosher	<b>Gross Weight: (Kg.)</b>	8.11

**MICROBIOLOGICAL ATTRIBUTES\***

Attributes	Limits
Total Aerobic Plate Count (/g)	<1000
E. coli (MPN/g)	<0.3
Coliforms (MPN/g)	<10
Yeast and Mold (/g)	<100
Salmonella (/375g)	Negative
Staphylococcus Coagulase Positive (/g)	<10

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

**GENETIC ENGINEERING STATEMENT**

X	Completely Produced with Genetic Engineering.
	Partially Produced with Genetic Engineering.
	May be produced with Genetic Engineering.
	<b>NOT</b> Produced with Genetic Engineering.

**Ready-To-Eat (RTE) Status:**

X	RTE
	Not-RTE

**STORAGE CONDITIONS**

Recommended Condition: Best stored 32-85°F with <50% relative humidity.

**SHIPPING CONDITIONS**

Recommended Condition: Best shipped <85°F with <50% relative humidity.

**SHELF LIFE**

Recommended Shelf Life: 240 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	NO
TREE NUTS AND DERIVATIVES	NO	NO	NO
EGG AND DERIVATIVES	NO	NO	NO
MILK AND DERIVATIVES	NO	NO	NO
SOY AND DERIVATIVES	NO	NO	NO
WHEAT	NO	NO	NO
FISH	NO	NO	NO
CRUSTACEAN SHELLFISH	NO	NO	NO
SULFITES > 10 ppm	NO	NO	NO
MUSTARD	NO	NO	NO
SESAME	NO	NO	NO
GLUTEN	NO	NO	NO
FD&C ARTIFICIAL COLOR	YES	YES	YES

**CODE FORMAT**

**Expiration Date:**

240 days: MON-DD-YY HH:MM (X) OR X = PACK MACHINE

( )=ELK GROVE PLANT; NO ( )=BENSENVILLE PLANT

**LABEL / CASE GRAPHICS**

