B130-100 Fudge Brownie Bites



Issue Date: 8/9/2023	Revision:	A	Manufacturer Item #	11-192-10
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PRODUCT DESCRIPTION	
Fudge brownie bite	

PHYSICAL ATTRIBUTES								
Appearance:	Small cubes o	f brownie						
Color:	Dark brown (c	Dark brown (chocolate)						
Flavor:	Typical brown	Typical brownie flavor						
Pack Size:	1 x 10 Lbs.							
Case Dimensions:								
L[depth]xWxH in.	10.3	16.2	5	Case Cube(ft ³):	0.4828	Pallet Conf. (TI / HI)	10	14

INGREDIENTS

MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SALT, MONO- AND DIGLYCERIDES, COLORED WITH ANNATTO. CALCIUM DISODIUM EDTA ADDED AS A PRESERVATIVE, ARTIFICIAL BUTTER FLAVOR. VITAMIN A PALMITATE ADDED.), SUGAR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), FRUCTOSE, COCOA PROCESSED WITH ALKALI, WATER, BROWN SUGAR, NATURAL COCOA, WHOLE EGGS, PALM OIL AND SOYBEAN OIL (WITH ADDED SOY MONO- AND DIGLYCERIDES AND SOY LECITHIN), GLYCERINE, UNENRICHED WHEAT FLOUR, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, CORN STARCH, MONOCALCIUM PHOSPHATE), NATURAL FLAVORS (CONTAIN DAIRY COMPONENTS), SALT, POTASSIUM SORBATE (PRESERVATIVE).

ALLERGENS: CONTAINS: SOY, WHEAT, EGG, AND MILK.

NUTRITIONAL INFORMATION				
NUTRIENT	Per 100g			
CALORIES	408.65			
TOTAL FAT (g)	20.97			
SATURATED FAT (g)	9.94			
TRANS FAT (g)	0.14			
CHOLESTROL (mg)	11.94			
SODIUM (mg)	477.60			
TOTAL CARBOHYDRATE (g)	55.04			
DIETARY FIBER (g)	4.89			
TOTAL SUGARS (g)	31.75			
ADDED SUGARS (g)	31.55			
PROTEIN (g)	5.22			
VITAMIN D (mcg)	0			
CALCIUM (mg)	49.61			
IRON (mg)	5.73			
POTASSIUM (mg)	403.19			



About 105 servings per cor Serving size 2 Tbs	p (43
Amount per serving Calories	180
% Dai	ly Valu
Total Fat 9g	12
Saturated Fat 4.5g	23
Trans Fat 0g	
Cholesterol 5mg	2
Sodium 210mg	9
Total Carbohydrate 24g	9
Dietary Fiber 2g	7
Total Sugars 14g	
Includes 14g Added Sugars	28
Protein 2g	
Vitamin D 0mcg	0
Calcium 21mg	2
Iron 2mg	10
Potassium 173mg	4

Brand Name:	TR Toppers	Net Weight: (Lbs.)	10.00
Country of Origin	USA	Net Weight: (Kg.)	4.54
Case GTIN	0 06 51844 10183 7	Gross Weight: (Lbs.)	10.75
Kosher	OUD	Gross Weight: (Kg.)	4.88

MICROBIOLOGICAL ATTRIBUTES*			
Attributes	Limits		
Total Aerobic Plate Count (cfu/g)	<20,000		
Yeast and Mold (cfu/g)	<100		
Coliforms (MPN/g)	<10		
E. coli (MPN/g)	Negative		
Salmonella (/375g)	Negative		

^{*}The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes.

	GMO STATEMENT
	Completely Produced with Genetic Engineering.
X	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).	

SHIPPING CONDITIONS			
Recommended Condition:	Best kept frozen ($\leq 20^{\circ}$ F).		

	SHELF LIFE
Recommended Shelf Life:	360 days at recommended storage conditions.
Alternate Shelf Life:	5 days at refrigerated (<40°F).
Alternate Shelf Life:	1 day at ambient (<80°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	NO	NO	YES	
TREE NUTS AND DERIVATIVES	NO	NO	YES	
EGG AND DERIVATIVES	YES	YES	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			
FD&C ARTIFICIAL COLORS	NO			

GRANULATION											
Sieve Size	5/8 (16mm)	1/4" (6.3mm)	Through Pan								
%	0 - 10	70 - 100	0 - 20								

CODE FORMAT

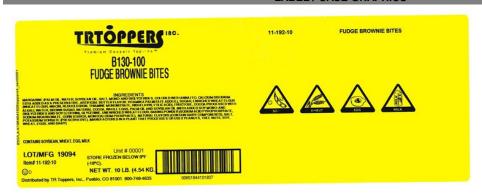
Date Code Example **:

Lot # 063651

06= Year Produced 365 = Day Produced

1= Shift Produced

LABEL / CASE GRAPHICS



^{**}Located on lower right hand corner of the label in box designated Lot #