

C655-070 Rainbow Confetti - Pastel



Issue Date:	6/7/2022	Revision:	A	Manufacturer Item #	7CNP-101
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PRODUCT DESCRIPTION

Pastel Confetti

PHYSICAL ATTRIBUTES

Appearance:	Circular disc-like shape.						
Color:	Pastel Pink, Orange, Green, Blue, Purple, Yellow, White.						
Flavor:	Hard & Sweet.						
Pack Size:	BULK - 1 X 7 Lbs.						
Case Dimensions:							
L[depth]xWxH in.	10.5	7.5	6	Case Cube(ft ³):	0.2734	Pallet Conf. (TI / HI)	22 9

INGREDIENTS

SUGAR, RICE FLOUR, PALM KERNEL & PALM OIL, CORN STARCH, CELLULOSE GUM, MALTODEXTRIN, CARRAGEENAN, SUNFLOWER LECITHIN, FD&C COLORS (YELLOW #6 LAKE, YELLOW #5 LAKE, BLUE #1 LAKE, YELLOW #6, YELLOW #5, BLUE #1, RED #3.).

ALLERGENS: NONE

NUTRITIONAL INFORMATION

NUTRIENT	Per 100g
CALORIES	352.79
TOTAL FAT (g)	3.69
SATURATED FAT (g)	2.95
TRANS FAT (g)	0.02
CHOLESTEROL (mg)	0
SODIUM (mg)	382.48
TOTAL CARBOHYDRATE (g)	78.23
DIETARY FIBER (g)	0
TOTAL SUGARS (g)	40.77
ADDED SUGARS (g)	40.76
PROTEIN (g)	3.51
VITAMIN D (mcg)	0
CALCIUM (mg)	4.08
IRON (mg)	0.66
POTASSIUM (mg)	41.99



Brand Name:	N/A	Net Weight: (Lbs.)	7
Country of Origin	Costa Rica	Net Weight: (Kg.)	3.18
Case GTIN	00651844108126	Gross Weight: (Lbs.)	8
Kosher	Kosher Pareve	Gross Weight: (Kg.)	3.63

MICROBIOLOGICAL ATTRIBUTES*

Attributes	Limits
Total Aerobic Plate Count (cfu/g)	<1000
E. coli (cfu/g)	Negative
Coliforms (cfu/g)	Negative
Yeast and Mold (cfu/g)	<10
Salmonella	Negative
Listeria Genus	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.
X	May be produced with Genetic Engineering.
	NOT Produced with Genetic Engineering.

Ready-To-Eat (RTE) Status:

X	RTE
	Not-RTE

STORAGE CONDITIONS

Recommended Condition: <75°F but above freezing. Store in a dark, cool environment.

SHIPPING CONDITIONS

Recommended Condition: 40 - 75°F.

SHELF LIFE

Recommended Shelf Life: 24 months; 730 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
NATURAL/ARTIFICIAL FLAVOR SOURCE	N/A		

CODE FORMAT

Lot Code Explanation

2021

Example Lot	19205061179-019
1920	Sugar Crop Year
50	Production Plan
61	Color*
179	Box Size*
019	Container number
Color*	
61	Rainbow
62	Chocolate
Box Size*	
80	25 lb box
81	10 lb box
82	50 lb box
179	24 lb box
229	7 lb box

LABEL / CASE GRAPHICS

