## M360-080 Milk Chocolate M&M's® Chocolate Candies Minis® Baking Bits



Revision: E
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PRODUCT DESCRIPTION	
M&M® MINIS Milk Chocolate Candies	

	PHYSICAL ATTRIBUTES							
Appearance:	Typical Milk C	Typical Milk Chocolate M&M's® Chocolate Candies Minis® Baking Bits						
Color:	Various colors							
Flavor:	Milk chocolate	Milk chocolate						
Pack Size:	2 x 4 Lbs.	2 x 4 Lbs.						
Case Dimensions:								
L[depth]xWxH in.	7	14.9	5	Case Cube(ft <sup>3</sup> ):	0.3018	Pallet Conf. (TI / HI)	15	13

## INGREDIENTS

MILK CHOCOLATE (SUGAR, CHOCOLATE, SKIM MILK, COCOA BUTTER, LACTOSE, MILKFAT, SOY LECITHIN, SALT, NATURAL FLAVOR), SUGAR; LESS THAN 2% OF: COLORS (INCLUDES BLUE 1 LAKE, RED 40, YELLOW 6, YELLOW 5, BLUE 1, RED 40 LAKE, YELLOW 6 LAKE, YELLOW 5 LAKE, BLUE 2 LAKE, BLUE 2), CORN SYRUP, DEXTRIN, CORNSTARCH, CARNAUBA WAX.

ALLERGENS: CONTAINS: MILK AND SOY. MAY CONTAIN: PEANUTS.

NUTRITIONAL INFORMATION		
NUTRIENT	Per 100g	
CALORIES	487.1745	
TOTAL FAT (g)	20.6550	
SATURATED FAT (g)	12.7015	
TRANS FAT (g)	0.0964	
CHOLESTEROL (mg)	8.7809	
SODIUM (mg)	77.2813	
TOTAL CARBOHYDRATE (g)	69.7896	
DIETARY FIBER (g)	2.7944	
TOTAL SUGARS (g)	64.1126	
ADDED SUGARS (g)	59.2899	
PROTEIN (g)	5.2686	
VITAMIN D (mcg)	0.0500	
CALCIUM (mg)	130.9347	
IRON (mg)	1.3136	
POTASSIUM (mg)	319.2371	



<b>Nutrition Fa</b>	cts
About 70 servings per cont Serving size 2 Tbs	ainer <b>p (26g</b>
Amount per serving Calories	130
% Dai	ly Value
Total Fat 5g	6%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 20mg	19
Total Carbohydrate 18g	7%
Dietary Fiber less than 1g	4%
Total Sugars 17g	
Includes 15g Added Sugars	30%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 34mg	2%
Iron 0mg	0%
Potassium 0mg	0%

Brand Name:	TR Toppers	Net Weight: (Lbs.)	8.00
Country of Origin	USA	Net Weight: (Kg.)	3.63
Bag GTIN	00651844101684	Gross Weight: (Lbs.)	9.00
Case GTIN	00651844101681	Gross Weight: (Kg.)	4.08
Kosher	OU-D	1.8mm Non-Ferrous	2.0mm SS316
Metal Detection	1.5mm Ferrous	Density (Lbs./Gal)	7.13

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

*The above attributes are provided by the product manufacture	er. 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.			

STORAGE CONDITIONS			
Recommended Condition:	Store ambient between 65°F and 75°F with 40-60% relative humidity. Seal container after opening.		

SHIPPING CONDITIONS		
Recommended Condition:	Best shipped ambient <75°F.	
Alternate Condition:	May be shipped in freezer or refer truck at 0°F for less than 7 days.	

SHELF LIFE		
Recommended Shelf Life:	365 days.	
Alternate Shelf Life:	Seal and refrigerate after opening. Calculate 1/2 of the remaining shelf life after opening.	

ALLERGEN / SENSATIZER TABLE			
COMPONENT	PRESENT IN PRODUCT	PRESENT IN PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT
PEANUTS AND DERIVATIVES	MAY CONTAIN	YES	YES
TREE NUTS AND DERIVATIVES	NO	YES	YES
EGG AND DERIVATIVES	NO	YES	YES
MILK AND DERIVATIVES	YES	YES	YES
SOY AND DERIVATIVES	YES	YES	YES
WHEAT	NO	YES	YES
FISH	NO	NO	NO
CRUSTACEAN SHELLFISH	NO	NO	NO
SULFITES > 10 ppm	NO	NO	YES
MUSTARD	NO	NO	NO
SESAME	NO	NO	NO
GLUTEN	NO		
ARTIFICIAL FLAVOR SOURCE	NO		
FD&C ARTIFICIAL COLORS	BLUE 1 LAKE, RED 40, YELLOW 6, YELLOW 5, BLUE 1, YELLOW 5 LAKE, RED 40 LAKE, YELLOW 6 LAKE, BLUE 2 LAKE, BLUE 2		

CODE FORMAT	EXAMPLE: 25811 15:32 M360-080
Case Code-Left Side: BB MM-YYYY, Time, M360-080	JJJ = Production Julian Date 258 = September 15; Y = Last Digit of Year 1 = 2011; L = Line
Case Code-Right Side: Julian Date, Time, M360-080	(Numeric) 1 = Line 1; Time: HH:MM 15:32 = 3:32 p.m.
Pallet Markings: Julian Date, Pallet #, M360-080, Baking Bits,	Product Code = (e.g. M360-080)
M&M Food Service	

## LABEL / CASE GRAPHICS



