

T400-102 Dark Raspberry Mini Cup



Issue Date:	8/12/2024	Revision:	C	Manufacturer Item #	IMD-OS-G300293-E14
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PRODUCT DESCRIPTION
Molded 1/2" diameter confectionery cups with chocolate flavored shell and artificially flavored raspberry filled center

PHYSICAL ATTRIBUTES								
Appearance:	Chocolate cups with raspberry filling							
Color:	Dark brown							
Flavor:	Dark chocolate and raspberry							
Pack Size:	1 x 10 Lbs. Bulk							
Case Dimensions: L[depth]xWxH in.	10.9	7.9	7.2	Case Cube(ft ³):	0.3588	Pallet Conf. (TI / HI)	20	5

INGREDIENTS	
SUGAR; PALM KERNEL OIL; VEGETABLE FAT (PALM); COCOA POWDER PROCESSED WITH ALKALI; NONFAT DRY MILK; WHOLE MILK POWDER; MEDIUM CHAIN TRIGLYCERIDES, MALTODEXTRIN, VEGETABLE JUICE COLOR, ANNATTO COLOR; SOY LECITHIN; NATURAL FLAVOR(S); NATURAL VANILLA EXTRACT; SALT	
ALLERGENS:	CONTAINS: MILK AND SOY.

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g
CALORIES	533
TOTAL FAT (g)	33.3
SATURATED FAT (g)	25
TRANS FAT (g)	0.1
CHOLESTEROL (mg)	2.5
SODIUM (mg)	32.6
TOTAL CARBOHYDRATE (g)	61.4
DIETARY FIBER (g)	2.5
TOTAL SUGARS (g)	57.3
ADDED SUGARS (g)	54.4
PROTEIN (g)	3.6
VITAMIN D (IU)	0
CALCIUM (mg)	63.8
IRON (mg)	3.14
POTASSIUM (mg)	238.6

Brand Name:	Gertrude Hawk	Net Weight: (Lbs.)	10.00
Country of Origin	USA	Net Weight: (Kg.)	4.54
Case GTIN	00020842973508	Gross Weight: (Lbs.)	11.00
Kosher	OK-Dairy	Gross Weight: (Kg.)	4.99
		Density (lbs/gal)	5.76

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

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

GMO STATEMENT	
	Completely Produced with Genetic Engineering.
	Partially Produced with Genetic Engineering.
X	May be produced with Genetic Engineering.
	NOT Produced with Genetic Engineering.

STORAGE CONDITIONS	
Recommended Condition:	Best kept frozen (<0°F).
Alternate Condition:	May be kept ambient (<70°F) and <70% relative humidity. Do not store near heat. Avoid temperature cycling.

SHIPPING CONDITIONS	
Recommended Condition:	Best shipped frozen (0°F).
Alternate Condition:	May be shipped ambient (<70°F) with <70% relative humidity.

SHELF LIFE	
Recommended Shelf Life:	730 days at recommended storage conditions.
Alternate Shelf Life:	180 days at ambient (<70°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	NO	NO	NO
MILK AND DERIVATIVES	YES	YES	YES
SOY AND DERIVATIVES	YES	YES	YES
WHEAT	NO	NO	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	NO		
ARTIFICIAL FLAVOR SOURCE	NO		
FD&C ARTIFICIAL COLORS	NO		

CODE FORMAT

First digit/letter: Production Plant *H = Gertrude Hawk Ingredients*
 Digits 2 and 3: Last 2 digits of the year
 Digits 4 thru 6: Julian code/day of the year the item was produced
 Last 2 Digits: Default is **01**, but may be used to code Production line and/or run sequence.

Example: H19088-01 would indicate that material was produced at Gertrude Hawk/Dunmore on March 29, 2019.

LABEL / CASE GRAPHICS



IMD-OS-G300293-E14

DARK

OSM SHELF DK RASP MINI CUP



US(EN): Dark confectionery with filling; CA(EN): Dark confectionery with filling; CA(FR): Confiserie chocolatée avec centre aromatisé; MX(EN): Dark confectionery with filling; MX(ES): Confitería oscura con relleno

US(EN): Ingredients: sugar, palm kernel oil, vegetable fat (palm), cocoa powder processed with alkali, nonfat dry milk, whole milk powder, medium chain triglycerides, maltodextrin, vegetable juice color, annatto color, soy lecithin, natural flavor(s), natural vanilla extract, salt; RSPO MB system certified; CA(EN): Ingredients: Sugar, Modified palm kernel oil, Palm oil, Cocoa powder processed with alkali, Skim milk powder, Whole milk powder, Modified palm oil, Medium chain triglycerides, Maltodextrin, Beet juice color, Annatto color, Soy lecithin, Natural flavour(s), Natural vanilla extract, Salt; RSPO MB system certified; CA(FR): Ingrédients: Sucre, Huile de palme modifiée, Huile de palme, Poudre de cacao traitée avec alcali, Lait écrémé en poudre, Lait entier en poudre, Huile de palme modifiée, Triglycérides à chaîne moyenne, Maltodextrine, Jus de betterave, Annatto, Lécithine de soja, Arôme(s) naturel(s), Extrait naturel de vanille, Sel, RSPO MB système certifié; MX(EN): Ingredients: added sugars (sugar), vegetable fat, cocoa powder processed with alkali, skimmed milk powder, whole milk powder, medium chain triglycerides, maltodextrin, concentrated beet juice, color: annatto extract, soy lecithin, natural flavour(s), natural vanilla extract, salt; RSPO MB system certified; MX(ES): Ingredientes: azúcares añadidos (azúcar), grasa vegetal, cacao en polvo procesado con álcali, leche descremada en polvo, leche entera en polvo, triglicéridos de cadena media, maltodextrina, jugo de remolacha concentrado, colorante: extracto de annatto, lecitina de soya, saborizante(s) natural(s), extracto natural de vainilla, sal, Sistema certificado RSPO MB



(01)00020842973508(15)241218(10)H24170-01

BARRY CALLEBAUT USA LLC ; THROOP, PA 18512 USA
 PRODUCT OF UNITED STATES

Net Weight - Poids Net - Peso Neto :
 4.54 kg - 10 lbs

LOT#: H24170-01

Prod.Date - Date de prod. - Fecha de prod. : **06.18.2024**
 Best Before - Meilleur avant - Mejor antes de : **12.18.2024**

SHELF STABLE



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