



Product Specifications and Information

# White Chocolate Candy Cane

## AATF

**Product Name:** White Chocolate Candy Cane  
**Product Sku:** AATF  
**Description:** White chocolate with a cream-color and characterisc odor and taste of white chocolate with a print  
**Ingredients:** Sugar, Cocoa Butter, Whole **Milk** Powder, Lactose (**milk**), Emulsifiers: Polyglycerol Polyricinoleate, Soy Lecithin, Sorbitan, Natural Vanilla, Non Hydrogenated Palm Kernel Oil with **Soya** Lecithin, Vegetable Oil (palm), Skimmed **Milk** Powder, Color: FD&C Red 40 Titanium Dioxide, FD&C Yellow 5, Non Hydrogenated Palm Kernel and Palm Oil  
**Shelf Life:** 18 months  
**Storage:** Cool (12 - 20°C), Dry (< 70% RH) and dark area away from strong odors  
**Kosher:** Yes  
**Halal:** Yes

Analytical Specifications		
		Method
Moisture:	1% max	IOCCC 1952/1
Total Fat:	33% min	IOCCC 1972/14
Total Ash:	1%	Calculated

Microbiological Specifications		
		Method
Aerobic Plate Count	< 20000 cfu/g	AOAC 966.23
Yeasts	< 100 cfu/g	FDA-BAM, 7th ed.
Moulds	< 100 cfu/g	FDA-BAM, 7th ed.
Escherichia Coli	< 3 cfu/g	AOAC 966.24
Salmonella	absent /1g	AOAC 2004.03
Coliforms	< 10 cfu/g	AOAC 966.24

Allergen Information	
Milk	+
Eggs	-
Fish	-
Crustacean Shellfish	-
Tree Nuts	-
Peanuts	-
Wheat	-
Soybeans	+
Sesame	-
+ = contains, - = absent, ? = may contain	

Nutrition Facts		
Serving Size	100g	
Amount per Serving	% Daily Value	
Calories	563.5	
<b>Total Fat</b>	34.3 g	44%
Saturated Fat	20.6 g	103%
Trans Fat	0.4 g	
<b>Cholesterol</b>	15.9 mg	5%
<b>Sodium</b>	60.4 mg	3%
<b>Total Carbohydrate</b>	60.2 g	22%
Dietary Fiber	0.0 g	0%
<b>Total Sugars</b>	60.1 g	
Added Sugars	60.1 g	120%
<b>Protein</b>	4.2 g	
<b>Vitamin D</b>	0 ug	0%
<b>Calcium</b>	148.8 mg	11%
<b>Iron</b>	0.0 mg	0%
<b>Potassium</b>	249 mg	5%
<b>Vitamin A</b>	44.5 ug	5%
<b>Vitamin C</b>	1.3 mg	1%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advise.		

**Disclaimer:** Slight variations in quality, color, smell, taste, dimensions and appearance that are customary in the industry or are technically unavoidable do not form a basis for complaints.