

## SALTED CARAMEL ROCKS AAER

	PRODUCT DESCRIPTION		
Salted caramel cho	peo rocks.		
PHYSICAL ATTRIBUTES			
Appearance:	Little rocks.		
Color:	Beige.		
Flavor:	Flavor: Salted caramel.		
Pack Size:	2x5 Lbs, bag per corrugated case.		

INGREDIENTS

SEA SALTED CARAMEL (SUGAR, PALM KERNEL OIL, NON FAT DRY MILK SOLIDS, WHOLE MILK SOLIDS, SALT, ARTIFICIAL COLORS (YELLOW LAKE #6, YELLOW LAKE# 5, BLUE LAKE#2), SOY LECITHIN (AN EMULSIFIER), NATURAL FLAVORS, SUGAR, POWDERED SUGAR (SUGAR CORNSTARCH),TITANIUM DIOXIDE (FOOD GRADE), TAPIOCA DEXTRIN, GUM ARABIC, ORGANIC CARAMEL COLOR, CARNAUBA WAX.

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

NUTRITIONAL INFORMATION		
NUTRIENT	Per 100g	
CALORIES	511.6279	
CALORIES FROM FAT	230.2325	
TOTAL FAT (g)	25.58139	
SATURATED FAT (g)	23.25581	
TRANS FAT (g)	0.0	
CHOLESTROL (mg)	4.65116	
SODIUM (mg)	409.30232	
TOTAL CARBOHYDRATE (g)	69.76744	
DIETARY FIBER (g)	0.0	
SUGARS (g)	67.44186	
PROTEIN (g)	2.32558	
VITAMIN A (IU)	0.0	
VITAMIN C (mg)	0.0	
CALCIUM (mg)	4.65116	
IRON (mg)	0.0	

Country of Origin	USA
Kosher	Yes

MICROBIOLOGICAL ATTRIBUTES*		
Attributes	Limits	
Total Aerobic Plate Count (cfu/g)	<10	
Yeast and Mold (cfu/g)	<10	
Coliforms (cfu/g)	<10	
E. coli (MPN/g)	Negative	
Salmonella /375g	Negative	
S. aureus /g	Negative	
Listeria /25g	Negative	

\*The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes. It is not indicative of product testing.



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



## SALTED CARAMEL ROCKS AAER

STORAGE CONDITIONS			
Recommended Condition:	Best kept ambient (<70°F).		
Alternate Condition:	N/A		
Alternate Condition:	N/A		

SHIPPING CONDITIONS			
Recommended Condition:	May be shipped ambient $<70^{\circ}$ F.		
Alternate Condition:	May be shipped in a refer truck at 0 F for transit up to 7 days.		
Alternate Condition:	N/A		
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SHELF LIFE			
Recommended Shelf Life:	540 days at recommended storage conditions.		
Alternate Shelf Life:	N/A		
Alternate Shelf Life:	N/A		

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	YES	YES
EGG AND DERIVATIVES	NO	NO	NO
MILK AND DERIVATIVES	YES	YES	YES
SOY AND DERIVATIVES	YES	YES	YES
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	YES	YES
GLUTEN	NO		
ARTIFICIAL FLAVOR SOURCE	NO		
FD&C ARTIFICIAL COLORS	Yellow Lake 6, Yellow Lake 5. B	lue Lake 2	

## CODE FORMAT

Best Before date: YYYY.MM.DD