

DISTRIBUTED BY:



Caramel Filled Caramel Mini Cups

Product specification according to the legislation of USA

Product Specification

Legal denomination :	Confectionery with caramel filling
Product Name :	Gertrude Hawk Caramel Filled Caramel Mini Cups
Product Sku :	AASM

Typical composition

sugar; palm kernel oil; corn syrup; whole milk powder; sweetened condensed milk (whole milk, sugar); heavy cream (milk); modified corn starch; hydrogenated palm oil; butter (cream (milk), salt); natural flavor(s); cocoa powder; sea salt; soy lecithin; natural vanilla extract; brown sugar; potassium sorbate (a preservative); rice concentrate; nonfat dry milk; paprika oleoresin color
-contains bioengineered food ingredient(s)

Supporting 100% Sustainably sourced Cocoa

Products have been manufactured in a facility that processes Milk, Soy, Peanuts, Tree Nuts, and Wheat products.

Product characteristics

COUNT PER POUND	325 - 350
LENGTH (INCHES)	0.40 - 0.60 "
WIDTH (INCHES)	0.50 - 0.70 "
HEIGHT (INCHES)	0.20 - 0.40 "
BASE COLOUR*	tan

*Colour information is subjective, no claims can be derived from this information

Imperfections	Doubles,Leakers,Mis-shapen,Off-Color	max 5.00 %
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Chemical limits

			Ref.Method
MOISTURE	5.80 - 7.80 %		IOCCC1(1952)
TOTAL FAT CONTENT	30.9 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
BULK DENSITY (LB/GAL)	9.5 - 11.5 lb/gal	IDF 134:1986

Microbiological limits

		Ref.Method
TOTAL PLATE COUNT (CC)	max 10,000/g	ISO4833
YEASTS	max 100/g	ISO7954
MOULDS	max 100/g	ISO7954
ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832
E.COLI	not detected/g	ISO16649-2
SALMONELLAE	not detected/25g	ISO6579-1

Barry Callebaut works with the latest version of the ISO standard of the reference methods as can be found on the International Standard Organization website
<http://www.iso.org>

Alternative methods are also used place of the reference ISO standard after validation through the ISO 16140 scheme by an international recognized reference body (AOAC, Microval, AFNOR e.g.) and complimentary internal validation study on cocoa and chocolate matrices.

Shelf life

9 Month (s) after production date

Product can be used up to 24 months from manufactured date if product is stored under frozen conditions.

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Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	521 kcal	VITAMIN B2 (DV)	13.2 %
ENERGY VALUE	2,180 kJ	VITAMIN B3/PP NIACIN/NICOTIN	1.052 mg
CALORIES FROM FAT	274 kcal	VITAMIN B3 (DV)	6.6 %
TOTAL PROTEIN	3.1 g	VITAMIN B12 CYANO-COBALAMINE	0.197 µg
PROTEIN (DV)	6.2 %	VITAMIN B12 (DV)	8.2 %
MILK PROTEIN	3.0 g	VITAMIN D CALCIFEROL	0.028 µg
TOTAL CARBOHYDRATES	59.3 g	VITAMIN D (DV)	0.1 %
TOTAL CARBOHYDRATES (DV)	21.6 %	VITAMIN D (IU)	1
SUGARS (MONO+DISACCHARIDES)	47.6 g	VITAMIN E ALPHA-TOCOPHEROL	0.109 mg
ADDED SUGARS	46.8 g	VITAMIN E (DV)	0.7 %
ADDED SUGARS (DV)	93.5 %	VITAMIN E (IU)	0
POLYOLS	0.0 g	FOLATE	0.117 µg
POLYDEXTROSE	0.00 g	FOLATE RDA	0.0 %
STARCH	0.9 g	SODIUM	145.0 mg
TOTAL FAT	30.9 g	SODIUM (DV)	6.3 %
TOTAL FAT (DV)	39.6 %	VITAMIN C L-ASCORBIC ACID	0.296 mg
SATURATED FATTY ACID	26.1 g	VITAMIN C (DV)	0.3 %
SATURATED FATTY ACID (DV)	130.3 %	PHOSPHORUS	98.2 mg
MONO UNSATURATED FATTY ACID	2.8 g	PHOSPHORUS (DV)	7.9 %
POLY UNSATURATED FATTY ACID	0.4 g	CALCIUM	90.4 mg
TRANS FATTY ACID (TFA) TOTAL	0.2 g	CALCIUM (DV)	7.0 %
CHOLESTEROL	15.1 mg	IRON	0.24 mg
CHOLESTEROL (DV)	5.0 %	IRON (DV)	1.3 %
ORGANIC ACIDS	0.03 g	MAGNESIUM	15.6 mg
DIETARY FIBRE	0.1 g	MAGNESIUM (DV)	3.7 %
DIETARY FIBRE (DV)	0.4 %	ZINC	0.18 mg
TOTAL ALKALOIDS	0.01 g	ZINC (DV)	1.6 %
ALCOHOL	0.52 g	IODINE	0.20 µg
POLY HYDROXYPHENOLS	0.01 g	IODINE (DV)	0.1 %
VITAMIN A RETINOL	49.129 µg	CHLORIDE	76.37 mg
VITAMIN A (IU)	164	POTASSIUM	212.2 mg
VITAMIN B1 THIAMIN	0.044 mg	POTASSIUM (DV)	4.5 %
VITAMIN B1 (DV)	3.7 %	ASH CONTENT	1.04 g
VITAMIN B2 RIBOFLAVIN	0.172 mg		

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Additional allergen information: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	OTHER NUTS *	0
EGGS AND PRODUCTS THEREOF	0	HAZELNUT OIL, ALMOND OIL	0
SOY**	1	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	1	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	MUSTARD PRODUCTS	0
RYE	0	SULPHITE	1
BUCKWHEAT	0	VANILLIN	1
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	1
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	1
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	0
CORN	1		

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts * : walnuts, pecan nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts, pine nuts, hickory nuts and coconuts.

** : excl. fully refined oil/fat

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Product should be stored between 15.5 - 21 °C / 60 - 70 °F. Do not store near heat. Avoid temperature cycling.

Kosher certification

Kosher Dairy

Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).