

PETER'S CARAMEL LOAF
(inv-BXBG)

ANALYTICAL SPECIFICATIONS

CHEMICAL	MIN	TARGET	MAX	UOM	METHOD
Moisture	9.70	10.00	10.30	%	MOISTURE BY KARL FISCHER

MICRO	MIN	TARGET	MAX	UOM	METHOD
Salmonella/375 grams		NEGATIVE			SALMONELLA FDA/BAM, CHPT 5, 8TH EDT.
Enterobacteriaceae		<10/g			
Yeast & Mold			10	CFU/g	FDA/BAM. CHPT 18, 8TH EDT, YEAST & MOLD
Aerobic Plate Count			10,000	CFU/g	FDA BAM, CHPT 3, 8TH EDT.

INGREDIENT STATEMENT:

Corn Syrup, Sugar, Milk, Water, Fructose, Hydrogenated Coconut Oil, Butter (Cream [Milk], Salt), Mono- and Diglycerides, Salt, Soy Lecithin, Vanillin - An Artificial Flavor.

DIET STATEMENTS:

0 Absence & no risk of cross contamination.

1 Present in product.

2 Present in products manufactured on same line.

3 Present in same manufacturing plant.

Eggs or Egg Derivative: **3**

Dairy or Dairy Derivative: **1/2/3**

Soybean Lecithin: **1/2/3**

Gluten (wheat, rye, oats, barley): **3**

Sesame, Celery Seeds: **0**

Shellfish/Fish: **0**

Peanuts: **3**

Tree Nuts(walnut, hazelnut, pecan, cashew, almond, pistachio, macadamia, filbert, brazil nut, coconut): **3**

KOSHER (Dairy)

HANDLING STATEMENTS:

Storage: Product should be stored in a cool dry area which is free of any foreign odors. Ideal storage conditions are at 55 to 65 degrees F with less than 50% relative humidity.

NUTRIENT STATEMENTS:

NOTE: All values shown in this data sheet were obtained by compositional calculations based upon data listed in the U.S.D.A. Handbook No. 8, U.S .D.A. Handbook No. 8-1, nutritional values furnished by suppliers from their databases and/or actual values obtained by analytical methods. The numbers reflect what we believe is, to the best of our knowledge and ability, a typical representation of the products nutritional composition.

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NUTRITIONAL INFORMATION

Number of Servings: 1 (100 g per serving)

Weight: 100 g

<i>Nutrient</i>	<i>Value</i>
Calories (kcal)	360
Fat (g)	10.4
Saturated Fat (g)	7.91
Trans Fatty Acid (g)	0.21
Cholesterol (mg)	15.7
Sodium (mg)	176
Carbohydrates (g)	64.7
Dietary Fiber (2016) (g)	0
Total Sugars (g)	43.6
Added Sugar (g)	17.7
Protein (g)	1.96
Calcium (mg)	76.3
Iron (mg)	0.04
Vitamin D - mcg (mcg)	0
Potassium (mg)	97
Water (g)	
Ash (g)	