

### **Technical Data Sheet**

# **BUTTERSCOTCH MINI BAKING CHIPS**

### ANALYTICAL SPECIFICATIONS

CHEMICAL	MIN	TARGET	MAX	UOM	METHOD
Total Fat	23	25	27	%	FAT CONTENT BY NMR
PHYSICAL	MIN	TARGET	MAX	UOM	METHOD
Fineness (Microns)			22	μm	FINENESS - HAND HELD MICROMETER
Item Count Per Lb: 4000	3,800	4,000	4,200	Ea/LB	
MICRO	MIN	TARGET	МАХ	UOM	METHOD
E Coli		<3 MPN/g			COLIFORM/E-COLI, MPN, FDA/BAM, 8TH EDT.
Salmonella/750 grams		NEGATIVE			SALMONELLA FDA/BAM, CHPT 5, 8TH EDT.
Coliforms		<10 MPN/g			COLIFORM/E-COLI, MPN, FDA/BAM, 8TH EDT.
Aerobic Plate Count			20,000	CFU/g	FDA BAM, CHPT 3, 8TH EDT.
Yeast & Mold			100	CFU/g	FDA/BAM. CHPT 18, 8TH EDT, YEAST & MOLD

#### **INGREDIENT STATEMENTS:**

Sugar,\*Hydrogenated Palm Kernel Oil and Coconut Oil, Whey (Milk), Soy Lecithin (an emulsifier), Natural and Artificial Flavor, Artificial Color (contains F. D. & C. Yellow #6 Lake, Yellow #5 Lake, and Blue #2 Lake), and Salt.

\*This oil ingredient is a fully hydrogenated oil (FHO) based on a definition approved by the Institute of Shortenings and Edible Oils Board (ISEO), March, 2014. ISEO's definition of a FHO is: "fully hydrogenated oils have an iodine value of 4 or less". The FDA has not yet defined FHO and PHO's. FDA's definition may differ from ISEO's definition.



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STATEMENTS (continued...)

### 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: 0 Dairy or Dairy Derivative: 1/2/3 Soybean Lecithin: 1/2/3 Gluten (wheat, rye, oats, barley): 0 Sesame, Celery Seeds: 0 Shellfish/Fish: 0 Peanuts: 0 Tree Nuts(walnut, hazelnut, pecan, cashew, almond, pistachio, macadamia, filbert, brazil nut, coconut): 0 ----OU-D (Dairy)

### HANDLING STATEMENTS:

Packaging: Product is packaged in poly lined 50 lb. net weight corrugated cartons. Cartons are taped closed (no glue or staples used). 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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