

Chocolate Flavored Sprinkles

PRODUCT DESCRIPTION	
Artificially colored sprinkles, obtained by extrusion process	

PHYSICAL ATTRIBUTES							
Appearance:	Glossy tubular pieces with tapered ends						
Color:	Brown						
Flavor:	Chocolate, sweet						
Pack Size:	1 x 10 Lbs.						
Case Dimensions:							
L[depth]xWxH in.	10.5	7.75	6.25	Case Cube(ft ³):	0.2943	Pallet Conf. (TI / HI)	22 9

INGREDIENTS	
SUGAR, HYDROGENATED PALM KERNEL OIL, COCOA POWDER (PROCESSED WITH ALKALI), CORN STARCH, SUNFLOWER LECITHIN, NATURAL & ARTIFICIAL FLAVOR, MALTODEXTRIN, VANILLIN, CARNAUBA WAX, CELLULOSE GUM.	
ALLERGENS:	NONE.

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g
CALORIES	441.72
TOTAL FAT (g)	18.72
SATURATED FAT (g)	17.38
TRANS FAT (g)	0.17
CHOLESTROL (mg)	0
SODIUM (mg)	2.52
TOTAL CARBOHYDRATE (g)	70.24
DIETARY FIBER (g)	0
TOTAL SUGARS (g)	63.37
ADDED SUGARS (g)	52.20
PROTEIN (g)	1.85
VITAMIN D (mcg)	0
CALCIUM (mg)	8.84
IRON (mg)	0.93
POTASSIUM (mg)	1.30



Nutrition Facts	
About 181 servings per container	
Serving size 2 Tbsp (25g)	
Amount per serving	
Calories	110
	% Daily Value*
Total Fat 4.5g	6%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 18g	7%
Dietary Fiber 0g	0%
Total Sugars 16g	
Includes 13g Added Sugars	26%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 2mg	0%
Iron 0mg	0%
Potassium 0mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Brand Name:	OliveNation	Net Weight: (Lbs.)	10.00
Case GTIN		Net Weight: (Kg.)	4.54
Kosher	Yes	Gross Weight: (Lbs.)	10.50
Country of Origin	Costa Rica	Gross Weight: (Kg.)	4.76
		Density (Lbs./Gal)	6.86

MICROBIOLOGICAL ATTRIBUTES*	
Attributes	Limits
Total Aerobic Plate Count (cfu/g)	<1000
Yeast and Mold (cfu/g)	<10
Coliforms (MPN/g)	Negative
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.

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

STORAGE CONDITIONS

Recommended Condition:	Best kept ambient <75°F with <60% relative humidity.
------------------------	--

SHIPPING CONDITIONS

Recommended Condition:	Ship ambient <75°F with <60% relative humidity.
------------------------	---

Alternate Condition:	May be shipped in refer or freezer truck.
----------------------	---

SHELF LIFE

Recommended Shelf Life:	730 days at recommended storage conditions.
-------------------------	---

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	NO	NO
EGG AND DERIVATIVES	NO	NO	NO
MILK AND DERIVATIVES	NO	NO	NO
SOY AND DERIVATIVES	NO	NO	NO
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	NO	NO
GLUTEN	NO		
PARTIALLY HYDROGENATED OILS	NO		
ARTIFICIAL FLAVOR SOURCE	Vanillin		
FD&C ARTIFICIAL COLORS	NO		

CODE FORMAT

1718 50 61 81 049-106-2248

1718 – Sugar Crop Year

50 – Production Plant

61 – Color*

81 – Box Size*

049 – Manufacturing date

106 - Container number

2248 – internal Top-It number

Color – 61 rainbow / 62 chocolate

Box Size – 80 is 25 lb bx / 81 is 10 lb box / 82 is 50 lb box