

Crushed Peppermint Candy Topping

PRODUCT DESCRIPTION	
A boiled, sweet, hard candy with the shape of crushed peppermint pieces	

PHYSICAL ATTRIBUTES							
Appearance:	Crushed red and white pieces of peppermint						
Color:	Red and white						
Flavor:	Mint						
Pack Size:	2 x 5 Lbs.						
Case Dimensions:							
L[depth]xWxH in.	13.75	7	5.875	Case Cube(ft ³):	0.3272	Pallet Conf. (TI / HI)	21 7

INGREDIENTS	
PURE CANE SUGAR, CORN SYRUP, PURE PEPPERMINT OIL, RED 40.	
ALLERGENS:	NONE.

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g
CALORIES	386.023
TOTAL FAT (g)	0
SATURATED FAT (g)	0
TRANS FAT (g)	0
CHOLESTEROL (mg)	0
SODIUM (mg)	2.510
TOTAL CARBOHYDRATE (g)	98.439
DIETARY FIBER (g)	0
TOTAL SUGARS (g)	68.832
ADDED SUGARS (g)	68.832
PROTEIN (g)	0.010
VITAMIN D (mcg)	0
CALCIUM (mg)	1.315
IRON (mg)	0.049
POTASSIUM (mg)	1.280



Nutrition Facts	
About 227 servings per container	
Serving size 2 Tbsp (20g)	
Amount per serving 80	
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 20g	7%
Dietary Fiber 0g	0%
Total Sugars 14g	28%
Includes 14g Added Sugars	28%
Protein 0g	0%
Vitamin D 0mcg	0%
Calcium 0mg	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
Country of Origin	Mexico	Net Weight: (Kg.)	4.54
		Gross Weight: (Lbs.)	11.20
		Gross Weight: (Kg.)	5.08
Kosher	Yes	Density (lb/gal)	6.42

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)	<1.1
Salmonella (/g)	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.
~49%	Partially Produced with Genetic Engineering.
	May be produced with Genetic Engineering.
	NOT Produced with Genetic Engineering.

STORAGE CONDITIONS

Recommended Condition:	Best kept ambient at 75°F ±5° with 45% ±5% relative humidity.
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SHIPPING CONDITIONS

Recommended Condition:	Best shipped frozen (0°F ±10°).
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SHELF LIFE

Recommended Shelf Life:	730 days unopened at recommended storage conditions.
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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		
ARTIFICIAL FLAVOR SOURCE	NO		
FD&C ARTIFICIAL COLORS	Red 40		

CODE FORMAT

"BEST BY" SEQUENCE:

EXAMPLE: 08 04 12 N, 08=MONTH (AUGUST), 04=DAY, 12=YEAR, N=SHIFT (NIGHT), BEST BY AUG. 4, 2012