

Golden Graham Crunch Topping

PRODUCT DESCRIPTION	
Natural Premium Graham	

PHYSICAL ATTRIBUTES	
Appearance:	Golden Tan
Color:	Golden Tan
Flavor:	Graham
Pack size:	4 x 2.5 Lb. Bags
Case Dimensions:	
L[depth]xWxH in.	15 7.5 8 Case Cube(ft ³): 0.5208 Pallet Conf. (TI/ HI) 15 8

INGREDIENTS	
ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID), SUGAR, PALM OIL, GRAHAM FLOUR, BROWN SUGAR, CONTAINS 2% OR LESS OF: HONEY, SOY LECITHIN, SALT, SODIUM BICARBONATE, NATURAL FLAVOR.	
ALLERGENS: CONTAINS: WHEAT AND SOY. MAY ALSO CONTAIN TRACES OF: PEANUTS, TREE NUTS, EGG AND MILK.	

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g
CALORIES	445.94
TOTAL FAT (g)	13.64
SATURATED FAT (g)	5.71
TRANS FAT (g)	0.12
CHOLESTEROL (mg)	0
SODIUM (mg)	460.19
TOTAL CARBOHYDRATE (g)	76.09
DIETARY FIBER (g)	2.71
TOTAL SUGARS (g)	27.88
ADDED SUGARS (g)	27.22
PROTEIN (g)	5.76
VITAMIN D (mcg)	0
CALCIUM (mg)	19.51
IRON (mg)	1.18
POTASSIUM (mg)	74.58

Brand Name:	OliveNation	Net Weight: (Lbs.)	10
Country of Origin	USA	Net Weight: (Kg.)	4.54
		Gross Weight: (Lbs.)	11
Kosher	Yes	Gross Weight: (Kg.)	4.99
Metal Detection	1.5mm Ferrous	1.8mm Non-Ferrous	2.0mm SS316
Density (lb/gal)	5.23		

MICROBIOLOGICAL ATTRIBUTES*	
Attributes	Limits
Total Aerobic Plate Count (cfu/g)	<5,000
Coliforms (cfu/g)	<10
Yeast and Mold (cfu/g)	<100
E. coli (cfu/g)	<10
Salmonella (/25g)	Negative
Listeria Genus (/25g)	Negative

*The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes. It is not indicative of product testing.

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

Ready-To-Eat (RTE) Status:	
x	RTE
	Not-RTE

STORAGE CONDITIONS

Recommended Condition:	Store in a dry, clean, well-ventilated area between 59°F-77°F.
Alternate Condition:	N/A
Alternate Condition:	N/A

SHIPPING CONDITIONS

Recommended Condition:	Best shipped <77°F.
Alternate Condition:	May be shipped in freezer or refer truck at 0°F for less than 7 days.
Alternate Condition:	N/A

SHELF LIFE

Recommended Shelf Life:	270 Days.
Alternate Shelf Life:	N/A
Alternate Shelf Life:	N/A

ALLERGEN / SENSATIZER TABLE

COMPONENT	PRESENT IN PRODUCT	PRESENT IN PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT
PEANUTS AND DERIVATIVES	MAY CONTAIN	YES	YES
TREE NUTS AND DERIVATIVES	MAY CONTAIN	YES	YES
EGG AND DERIVATIVES	MAY CONTAIN	YES	YES
MILK AND DERIVATIVES	MAY CONTAIN	YES	YES
SOY AND DERIVATIVES	YES	YES	YES
WHEAT	YES	YES	YES
FISH	NO	NO	NO
CRUSTACEAN SHELLFISH	NO	NO	NO
SULFITES > 10 ppm	NO	NO	YES
MUSTARD	NO	NO	NO
SESAME	NO	NO	NO
GLUTEN	YES	SOURCE: WHEAT	
FD&C ARTIFICIAL COLOR	NO		

CODE FORMAT

Case Code-Left Side: Julian Date, Time,
BEST BY MMDDYY

EXAMPLE: 25811 15:32 G394-101 BEST BY MMDDYY
 JJJ = Production Julian Date 258 = September 15; Y = Last Digit of Year 1 = 2011; L =
 Line (Numeric) 1 = Line 1; Time: HH:MM 15:32 = 3:32 p.m.
 Product Code = (e.g. G394-101)