

## Malted Milk Powder

PRODUCT DESCRIPTION	
Natural sweetener with a rich malty flavor and aroma	

PHYSICAL ATTRIBUTES	
Appearance:	Free flowing powder
Color:	Cream
Flavor:	Sweet, malty
Pack Size:	6 x 2.5 Lbs.
Case Dimensions: L[depth]xWxH in.	15.95    10.6    6.7
Case Cube(ft <sup>3</sup> ):	0.6555
Pallet Conf. (TI / HI)	10    7

INGREDIENTS	
WHEAT FLOUR AND MALTED BARLEY EXTRACTS, DRY WHOLE MILK, SALT, SODIUM BICARBONATE.	
<b>ALLERGENS:</b> CONTAINS: MILK AND WHEAT. MAY CONTAIN: SOY.	

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g
CALORIES	409
TOTAL FAT (g)	6.70
SATURATED FAT (g)	3.99
TRANS FAT (g)	0.22
CHOLESTROL (mg)	20
SODIUM (mg)	490
TOTAL CARBOHYDRATE (g)	76.30
DIETARY FIBER (g)	1.20
TOTAL SUGARS (g)	55
ADDED SUGARS (g)	0
PROTEIN (g)	11.50
VITAMIN D (mcg)	0
CALCIUM (mg)	262
IRON (mg)	0.80
POTASSIUM (mg)	620

		Case	Canister
<b>Brand Name:</b>	OliveNation	<b>Net Weight: (Lbs.)</b> 15.00	<b>Net Weight: (Lbs.)</b> 2.50
<b>Country of Origin</b>	USA	<b>Net Weight: (Kg.)</b> 6.80	<b>Net Weight: (Kg.)</b> 1.13
		<b>Gross Weight: (Lbs.)</b> 16.55	<b>Gross Weight: (Lbs.)</b> 2.76
		<b>Gross Weight: (Kg.)</b> 7.51	<b>Gross Weight: (Kg.)</b> 1.25
<b>Kosher</b>	Yes		

MICROBIOLOGICAL ATTRIBUTES*	
Attributes	Limits
Total Aerobic Plate Count (cfu/g)	<30,000
EB (/g)	<10
Salmonella (/750g)	Negative

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

GMO STATEMENT	
X	Produced with Genetic Engineering.
	Partially Produced with Genetic Engineering.
	May be produced with Genetic Engineering.
	<b>NOT</b> Produced with Genetic Engineering.

**STORAGE CONDITIONS**

Recommended Condition:	Best kept in a cool, dry place (<70°F).
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**SHIPPING CONDITIONS**

Recommended Condition:	Best shipped ambient in a cool, dry place (<70°F).
Alternate Condition:	May be shipped in refer or freezer truck at 0°F for less than 7 days.

**SHELF LIFE**

Recommended Shelf Life:	450 days 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	YES	NO	NO
SOY AND DERIVATIVES	NO	YES	NO
WHEAT	YES	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	SOURCE: WHEAT	
ARTIFICIAL FLAVOR SOURCE	NO		
FD&C ARTIFICIAL COLORS	NO		

**CODE FORMAT****PACKAGE CODE DATING**

YJJCCCSS YYM

Y last digit of year manufactured  
 JJJ 3 digit Julian date of manufacture  
 CCCC 4 digit plant code of manufacture  
 SS Shift manufactured  
 YY last 2 digits of year product expires  
 M alphabet letter on month product expires (A-January, B-February)

**CASE CODE DATING****BEST BEFORE CODE** MMMYYYY

M 3 letter Month abbreviation  
 Y 4 digit Year product expires

YJJCCCSL

Y last digit of year manufactured  
 JJJ 3 digit Julian date of manufacture  
 CCCC 4 digit plant code of manufacture  
 S Shift manufactured  
 L Line (Alphabet letter)