Chocolate Flavored Rainbow Sprinkles

Chocolate I la voi ca Rambo W Sprinkles
PRODUCT DESCRIPTION
Artificially colored sprinkles.

PHYSICAL ATTRIBUTES								
Appearance:	Glossy tubular pieces with tapered ends							
Color:	Rainbow (Red	Rainbow (Red, blue, green, purple, orange, pink, yellow, white)						
Flavor:	Vanilla, sweet	Vanilla, sweet						
Pack Size:	Size: 1 x 10 Lbs.							
Case Dimensions: (in.)	8	10.5	6.3	Case Cube(ft ³):	0.3063	Pallet Conf. (TI / HI)	22	9

INGREDIENTS

SUGAR, HYDROGENATED PALM KERNEL OIL, CORN STARCH, SUNFLOWER LECITHIN, FD&C COLORS (YELLOW #6 LAKE, YELLOW #5 LAKE, BLUE #1 LAKE, RED #40 LAKE, RED #3 DYE), MALTODEXTRIN, CARNAUBA WAX, VANILLIN, CELLULOSE GUM.

ALLERGENS: NONE.

NUTRITIONAL INFORMATION				
NUTRIENT	Per 100g			
CALORIES	482.73			
TOTAL FAT (g)	18.97			
SATURATED FAT (g)	17.34			
TRANS FAT (g)	0.19			
CHOLESTROL (mg)	0			
SODIUM (mg)	3.33			
TOTAL CARBOHYDRATE (g)	80.74			
DIETARY FIBER (g)	0.03			
TOTAL SUGARS (g)	79.01			
ADDED SUGARS (g)	79.01			
PROTEIN (g)	0.19			
VITAMIN D (mcg)	0			
CALCIUM (mg)	0.79			
IRON (mg)	0.04			
POTASSIUM (mg)	1.61			



About 189 servings per cor Serving size 2 Tbs	ntaine sp (24
Amount per serving Calories	120
% Da	ily Valu
Total Fat 4.5g	6
Saturated Fat 4g	20
Trans Fat 0g	
Cholesterol 0mg	0
Sodium 0mg	0
Total Carbohydrate 19g	7
Dietary Fiber 0g	C
Total Sugars 19g	
Includes 19g Added Sugars	38
Protein 0g	
Vitamin D 0mcg	C
Calcium 0mg	C
Iron 0mg	C
Potassium 0mg	C

Kosher	Yes
Country of Origin	Costa Rica

MICROBIOLOGICAL ATTRIBUTES*				
Attributes	Limits			
Total Aerobic Plate Count (cfu/g)	<1000			
Yeast and Mold (cfu/g)	<10			
Coliforms (cfu/g)	Negative			
E. coli (MPN/g)	Negative			
Salmonella /375g	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 <75 F with <60% relative humidity.		

SHIPPING CONDITIONS				
Recommended Condition:	May be shipped <75 F with <60% relative humidity.			
Alternate Condition:	May be shipped in a refer truck at 0 F for transit up to 7 days.			

	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		
ARTIFICIAL FLAVOR SOURCE	Vanillin		
FD&C ARTIFICIAL COLORS	YELLOW #6 LAKE, YELLOW #5 LAKE, BLUE #1 LAKE, RED #40 LAKE, RED #3 DYE		