50 Terminal Street, Bldg. 2, Ste. 712, Charlestown, MA 02129

## Salted Caramel Rocks

	PRODUCT DESCRIPTION
Salted caramel choco rocks.	

PHYSICAL ATTRIBUTES								
Appearance:	Little rocks.	Little rocks.						
Color:	Beige.	Beige.						
Flavor:	Salted carame	Salted caramel.						
Pack Size:	2x5 Lbs. bag per corrugated case.							
Case Dimensions:								
L[depth]xWxH in.	9.1	12.4	4.4	Case Cube(ft <sup>3</sup> ):	0.2873	Pallet Conf. (TI / HI)	15	12

## **INGREDIENTS**

SEA SALTED CARAMEL (SUGAR, PALM KERNEL OIL, NON FAT DRY MILK SOLIDS, WHOLE MILK SOLIDS, SALT, ARTIFICIAL COLORS (YELLOW LAKE #6, YELLOW LAKE# 5, BLUE LAKE#2), SOY LECITHIN (AN EMULSIFIER), NATURAL FLAVORS, SUGAR, POWDERED SUGAR (SUGAR CORNSTARCH), TITANIUM DIOXIDE (FOOD GRADE), TAPIOCA DEXTRIN, GUM ARABIC, ORGANIC CARAMEL COLOR, CARNAUBA WAX.

ALLERGENS: CONTAINS: MILK AND SOY. MAY CONTAIN: TREENUTS

NUTRITIONAL INFORMATION			
NUTRIENT	Per 100g		
CALORIES	511.6279		
CALORIES FROM FAT	230.2325		
TOTAL FAT (g)	25.58139		
SATURATED FAT (g)	23.25581		
TRANS FAT (g)	0.0		
CHOLESTROL (mg)	4.65116		
SODIUM (mg)	409.30232		
TOTAL CARBOHYDRATE (g)	69.76744		
DIETARY FIBER (g)	0.0		
SUGARS (g)	67.44186		
PROTEIN (g)	2.32558		
VITAMIN A (IU)	0.0		
VITAMIN C (mg)	0.0		
CALCIUM (mg)	4.65116		
IRON (mg)	0.0		



Country of Origin	USA
Kosher	Yes

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)	Negative		
Salmonella /375g	Negative		
S. aureus /g	Negative		
Listeria /25g	Negative		

<sup>\*</sup>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.		
	Partially Produced with Genetic Engineering.		
	May be produced with Genetic Engineering.		
X	NOT Produced with Genetic Engineering.		

STORAGE CONDITIONS				
Recommended Condition:	Best kept ambient (<70°F).			
Alternate Condition:	N/A			
Alternate Condition:	N/A			

SHIPPING CONDITIONS				
Recommended Condition:	May be shipped ambient <70°F.			
Alternate Condition:	May be shipped in a refer truck at 0 F for transit up to 7 days.			
Alternate Condition:	N/A			

SHELF LIFE			
Recommended Shelf Life:	540 days at recommended storage conditions.		
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	NO	NO	NO	
TREE NUTS AND DERIVATIVES	NO	YES	YES	
EGG AND DERIVATIVES	NO	NO	NO	
MILK AND DERIVATIVES	YES	YES	YES	
SOY AND DERIVATIVES	YES	YES	YES	
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	YES	YES	
GLUTEN	NO			
ARTIFICIAL FLAVOR SOURCE	NO			
FD&C ARTIFICIAL COLORS	Yellow Lake 6, Yellow Lake 5. Blue	Lake 2		

## CODE FORMAT

Best Before date: YYYY.MM.DD