



C311-000 Chocolate Flakes

Issue Date:	9/7/2023	Revision:	C	Manufacturer Item #	CK-3444
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PRODUCT DESCRIPTION	
Confectionary Ice Cream Flakes	

PHYSICAL ATTRIBUTES							
Appearance:	Chocolate Flakes						
Color:	Dark Brown						
Flavor:	Chocolate						
Pack Size:	1 x 45 Lbs.						
Case Dimensions:							
L[depth]xWxH in.	17.944	12.444	10.888	Case Cube(ft ³):	1.4070	Pallet Conf. (TI / HI)	5 8

INGREDIENTS	
SUGAR, PALM KERNEL AND PALM OIL, COCOA, CHOCOLATE LIQUOR, COCOA PROCESSED WITH ALKALI, AND SOY LECITHIN.	
ALLERGENS: CONTAINS: SOY. MAY CONTAIN MILK.	

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g
CALORIES	519.22
TOTAL FAT (g)	29.59
SATURATED FAT (g)	26.12
TRANS FAT (g)	0.05
CHOLESTEROL (mg)	0
SODIUM (mg)	27.65
TOTAL CARBOHYDRATE (g)	64.08
DIETARY FIBER (g)	5.63
TOTAL SUGARS (g)	54.68
ADDED SUGARS (g)	54.68
PROTEIN (g)	4.03
VITAMIN D (mcg)	0
CALCIUM (mg)	27.44
IRON (mg)	7.58
POTASSIUM (mg)	356.33



Nutrition Facts	
About 1201 servings per container	
Serving size 2 Tbsp (17g)	
Amount per serving	90
Calories	
	% Daily Value*
Total Fat 5g	6%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 11g	4%
Dietary Fiber 1g	4%
Total Sugars 9g	
Includes 9g Added Sugars	18%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 5mg	0%
Iron 1mg	6%
Potassium 61mg	2%

*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:	ADM Cocoa	Net Weight: (Lbs.)	45.00
Country of Origin	Canada	Net Weight: (Kg.)	20.41
Case GTIN	00651844105200	Gross Weight: (Lbs.)	47.00
Kosher	OU	Gross Weight: (Kg.)	21.32

MICROBIOLOGICAL ATTRIBUTES*	
Attributes	Limits
Total Aerobic Plate Count (cfu/g)	<20,000
Yeast and Mold (cfu/g)	100
Coliforms (MPN/g)	<10
E. coli (MPN/g)	<0.3
Salmonella /375g	Negative

*The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes.

GMO STATEMENT	
X	Produced with Genetic Engineering.
	Partially Produced with Genetic Engineering.
	May be produced with Genetic Engineering.
	NOT Produced with Genetic Engineering.

STORAGE CONDITIONS

Recommended Condition:	Best kept ambient between 63°F and 68°F with <60% relative humidity.
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SHIPPING CONDITIONS

Recommended Condition:	Best shipped ambient <68°F with <60% relative humidity.
Alternate Condition:	May be shipped in freezer or refer truck at 0°F for less than 7 days.

SHELF LIFE

Recommended Shelf Life:	540 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	YES	YES
TREE NUTS AND DERIVATIVES	NO	YES	YES
EGG AND DERIVATIVES	NO	YES	YES
MILK AND DERIVATIVES	MAY CONTAIN	NO	NO
SOY AND DERIVATIVES	YES	YES	YES
WHEAT	NO	YES	YES
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	NONE		
FD&C ARTIFICIAL COLORS	NONE		

CODE FORMAT**Manufacture Code Date:****Lot Code Explanation**

Cargill Cocoa & Chocolate
Ambrosia, Merckens Brands

CONTAINER AND CASE CODING

Position 1, 2, & 3	- Day of Year
Position 4	- Year
Position 5, 6, 7, 8, & 9	- Manufacturing Data

Food Safety, Quality & Regulatory Management

LABEL / CASE GRAPHICS