

P260-100 Crushed Peppermint



Issue Date: 4/22/2021	Revision:	В	Manufacturer Item #	FG20036
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PRODUCT DESCRIPTION	

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A boiled, sweet, hard candy with the shape of crushed peppermint pieces

				PHYSICAL ATTR	RIBUTES			
Appearance:	Crushed red a	rushed red and white pieces of peppermint						
Color:	Red and white	;						
Flavor:	Mint	Mint						
Pack Size:	2 x 5 Lbs.	2 x 5 Lbs.						
Case Dimensions:				2				
L[depth]xWxH in.	13.75	7	5.875	Case Cube(ft ³):	0.3272	Pallet Conf. (TI / HI)	21	7

INGREDIENTS

PURE CANE SUGAR, CORN SYRUP, PURE PEPPERMINT OIL, RED 40.

ALLERGENS: NONE.

NUTRITIONAL INFORMATION			
NUTRIENT	Per 100g		
CALORIES	386.023		
TOTAL FAT (g)	0		
SATURATED FAT (g)	0		
TRANS FAT (g)	0		
CHOLESTEROL (mg)	0		
SODIUM (mg)	2.510		
TOTAL CARBOHYDRATE (g)	98.439		
DIETARY FIBER (g)	0		
TOTAL SUGARS (g)	68.832		
ADDED SUGARS (g)	68.832		
PROTEIN (g)	0.010		
VITAMIN D (mcg)	0		
CALCIUM (mg)	1.315		
IRON (mg)	0.049		
POTASSIUM (mg)	1.280		



About 227 servings postering size	er container 2 Tbsp (20g
Amount per serving Calories	80
	% Daily Valu
Total Fat 0g	0
Saturated Fat 0g	0
Trans Fat 0g	
Cholesterol 0mg	0
Sodium 0mg	0
Total Carbohydrate 20g	7
Dietary Fiber 0g	0
Total Sugars 14g	
Includes 14g Added S	ugars 28
Protein 0g	
Vitamin D 0mcg	0
Calcium 0mg	0
Iron 0mg	0
Potassium 0mg	0

Brand Name:	Quality Candy	Net Weight: (Lbs.)	10.00
Country of Origin	Mexico	Net Weight: (Kg.)	4.54
Case GTIN	1 00 89424 20036 1	Gross Weight: (Lbs.)	11.20
Kosher	KOF-K, Pareve	Gross Weight: (Kg.)	5.08
Bag GTIN	0 89424 20036 4	Density (lb/gal)	6.42

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)	<1.1		
Salmonella (/g)	Negative		

^{*}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.
~49%	Partially Produced with Genetic Engineering.
	May be produced with Genetic Engineering.
	NOT Produced with Genetic Engineering.

	STORAGE CONDITIONS
Recommended Condition:	Best kept ambient at 75°F ±5° with 45% ±5% relative humidity.

	SHIPPING CONDITIONS
Recommended Condition:	Best shipped frozen (0° F ± 10°).

	SHELF LIFE
Recommended Shelf Life:	730 days unopened 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	NO		
FD&C ARTIFICIAL COLORS	Red 40		

CODE FORMAT

"BEST BY" SEQUENCE:

 $\textbf{EXAMPLE}\colon 08\ 04\ 12\ \text{N},\ 08=\text{MONTH}\ (\text{AUGUST}),\ 04=\text{DAY},\ 12=\text{YEAR},\ \text{N=SHIFT}\ (\text{NIGHT}),\ \text{BEST BY AUG.}\ 4,\ 2012$

LABEL / CASE GRAPHICS



