SPRINKLE	Liz Bakes Cakes, LLC dba <b>Sprinkle Pop</b>	Doc: FxD160
	<b>Product Specification</b> Graduation Sprinkle Mix	Rev: 04/18/2023 Page 1/2
Made By TESS REYES	<b>Reviewed By</b> ELIZABETH BUTTS	<b>Approved By</b> ANDREA BALBUENA

# DESCRIPTION

Deluxe sprinkle mix containing decorettes, sixlets, candy pearls, edible glitter, confetti/quins, royal icing, wafer paper.

# **INGREDIENTS**

Beeswax, calcium stearate, calcium sulphate, carnauba wax, cellulose gum, citric acid, cocoa, confectioner's glaze, corn starch, corn syrup, dextrin, dextrose, egg whites (EGGS), glucose, glycerin, gum Arabic, HPMC, hydrogenated palm kernel oil, lecithin (SOY), magnesium silicate, maltodextrin, mica based pearlescent pigment, mono & diglycerides, polysorbate 60, potassium acid tartrate, potassium sorbate, potato starch, reduced protein whey (MILK), rice flour, salt, silicon dioxide, sugar, tapioca dextrin, tapioca starch, tapioca syrup, xanthan gum, blue 1 (e133), blue 2 (e132), red 3 (e127), red 40 (e129), titanium dioxide (e171), yellow 5 (e102), yellow 6 (e110), natural & artificial flavors, and less that 1/10 of 1% sodium benzoate

# SENSORY SPECIFICATIONS

Color(s):	Black, White, Silver, Gold.
Flavor:	Sweet Vanilla
Texture:	Crunchy

# **NUTRITION FACTS**

NUTRITION FACTS		
Serving Size	(4g)	
Amount Per Serving		
Calories	15.2	
Total Fat	0.1g	
Saturate Fat	0.1g	
Trans Fat	Og	
Cholesterol	Omg	
Sodium	Omg	
Total Carbohydrates	3.7g	
Dietary Fiber	Og	
Total Sugars	2.9g	
Added Sugars	2.8g	
Protein	Og	
Potassium	1.4mg	
Calcium	1g	

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# ALLERGENS

# SOY, MILK, EGGS

(This list is not intended to address all substances that may represent an allergen risk to certain individuals.) This product is prepared and packaged using machines that may come into contact with WHEAT, EGGS, MILK, SOY, and TREE NUTS. Unintentional cross contamination can always be a possibility, however remote.

## PACKING

2 oz Bag (Net Vol. 1/4 Cup) - clear standup barrier pouch 4 oz Bottle (Net Vol. 1/2 Cup) - clear PET plastic jar with white lid 8 oz Bottle (Net Vol. 1 Cup) - clear PET plastic jar with white lid 1 lb Bulk Bag - clear standup barrier pouch 5 lb Bulk Bag - clear standup barrier pouch 10 lb Bulk Bag - corrugated carton containing 1 clear poly bag

## USE

Decorating cakes, cookies, doughnuts, ice cream, pies and sweets in general.

## STORAGE

Store in a cool, dry place. Avoid high temperatures, humidity, sunlight exposure, chemicals and strong odors.

#### SHELF LIFE

18 months from the date of manufacture, under the correct storage conditions.

## **KOSHER CERTIFICATIONS**

Not certified.

## **COUNTRY OF ORIGIN**

United States:	decorettes, confetti/quins, edible glitter, royal icing, wafer paper
Canada:	sixlets, candy pearls