

# M420-050 Dehydrated Rainbow Marshmallows



Issue Date:	3/6/2019	Revision:	D
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## PRODUCT DESCRIPTION

GENERIC III Dehydrated Marshmallow Bits

### PHYSICAL ATTRIBUTES

Appearance:	Dehydrated marshmallow bits in rectangle, square, semi-circle, triangle, and banana shapes						
Color:	Blue, pink, green, red, orange, and purple						
Flavor:	Sweet, vanilla						
Pack size:	5 x 1 Lbs.						
Case Dimensions: L[depth]xWxH in.	12.2	14.2	7.9	Case Cube(ft <sup>3</sup> ):	0.7920	Pallet Conf. (TI / HI)	9 9

### INGREDIENTS

SUGAR, CORN SYRUP, FOOD STARCH-MODIFIED, DEXTROSE, CONTAINS LESS THAN 2% OF GELATIN, SODIUM HEXAMETAPHOSPHATE, ARTIFICIAL COLOR (RED 40, YELLOW 6, BLUE 1, YELLOW 5), ARTIFICIAL FLAVOR, NATURAL FLAVOR.

**ALLERGENS:** NONE.

### NUTRITIONAL INFORMATION

NUTRIENT	Per 100g
CALORIES	389.472
TOTAL FAT (g)	0.038
SATURATED FAT (g)	0.013
TRANS FAT (g)	0
CHOLESTROL (mg)	0
SODIUM (mg)	0.030
TOTAL CARBOHYDRATE (g)	95.842
DIETARY FIBER (g)	0
TOTAL SUGARS (g)	80.939
ADDED SUGARS (g)	80.939
PROTEIN (g)	1.354
VITAMIN D (mcg)	0
CALCIUM (mg)	0.937
IRON (mg)	0.026
POTASSIUM (mg)	0.357



<b>Brand Name:</b>	TR Toppers	<b>Net Weight: (Lbs.)</b>	5
<b>Country of Origin</b>	USA	<b>Net Weight: (Kg.)</b>	2.27
<b>Case GTIN</b>	00651844106146	<b>Gross Weight: (Lbs.)</b>	6
<b>Kosher</b>	Not Kosher	<b>Gross Weight: (Kg.)</b>	2.72
<b>Metal Detection</b>	1.5mm Ferrous	1.8mm Non-Ferrous	2.0mm SS316

### MICROBIOLOGICAL ATTRIBUTES\*

Attributes	Limits
Total Aerobic Plate Count (cfu/g)	10,000
Coliforms (cfu/g)	100
Yeast and Mold (cfu/g)	1,000
Salmonella (/375g)	Negative
Listeria Genus (/25g)	Negative

### GENETIC ENGINEERING STATEMENT

	Completely Produced with Genetic Engineering.
	Partially Produced with Genetic Engineering.
	May be produced with Genetic Engineering.
X	<b>NOT</b> Produced with Genetic Engineering.

\*The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes. It is not indicative of product testing.

**STORAGE CONDITIONS**

Recommended Condition:	May be stored 40°F-85°F with <60% RH.
Alternate Condition:	N/A
Alternate Condition:	N/A

**SHIPPING CONDITIONS**

Recommended Condition:	Best shipped <85°F with <60% RH.
Alternate Condition:	May be shipped in freezer or refer truck at 0°F for less than 7 days.
Alternate Condition:	N/A

**SHELF LIFE**

Recommended Shelf Life:	270 Days.
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	YES	YES
TREE NUTS AND DERIVATIVES	NO	YES	YES
EGG AND DERIVATIVES	NO	YES	YES
MILK AND DERIVATIVES	NO	YES	YES
SOY AND DERIVATIVES	NO	YES	YES
WHEAT	NO	YES	YES
FISH	NO	NO	NO
CRUSTACEAN SHELLFISH	NO	NO	NO
SULFITES > 10 ppm	NO	NO	YES
MUSTARD	NO	NO	NO
SESAME	NO	NO	NO
GLUTEN	NO		
FD&C ARTIFICIAL COLOR	RED 40, YELLOW 6, BLUE 1, AND YELLOW 5.		
NATURAL/ARTIFICIAL FLAVOR SOURCE	VANILLA		

**CODE FORMAT**

Case Code - Left Side: Julian Date, Time, M420-050	<b>EXAMPLE: 25811 15:32 M420-050</b>  JJJ = Production Julian Date 258 = September 15; Y = Last Digit of Year 1 = 2011; L = Line (Numeric) 1 = Line 1; Time: HH:MM 15:32 = 3:32 p.m. Product Code = (e.g. M420-050)
Case Code - Right Side: Julian Date, Time, M420-050	
Pallet Markings: Julian Date, Pallet #, M420-050	

**LABEL / CASE GRAPHICS**

## Dehydrated Rainbow Marshmallows

### M420-050

INGREDIENTS: SUGAR, CORN SYRUP, FOOD STARCH-MODIFIED, DEXTROSE, CONTAINS LESS THAN 2% OF GELATIN, SODIUM HEXAMETAPHOSPHATE, ARTIFICIAL COLOR (RED 40, YELLOW 6, BLUE 1, YELLOW 5), ARTIFICIAL FLAVOR, NATURAL FLAVOR.

BEST KEPT BETWEEN 40°F - 85°F

RELATIVE HUMIDITY <60%

NET WEIGHT: 5 LBS (2.27 Kg)

PACKED: 5 x 1 LBS BAGS



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Distributed by TR Toppers, Inc. Pueblo, CO 81001 (800) 748-4635 www.trtoppers.com