

T380-100 English Toffee Pieces with Chocolate Med Grind



Issue Date:	12/6/2016	Revision:	A
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PRODUCT DESCRIPTION

Varying sized pieces of chopped blend of English Toffee and Chocolate Flakes medium grind. Approximately 60% Toffee to 40% Chocolate Flakes

PHYSICAL ATTRIBUTES

Appearance:	Irregular pieces varying in size and shape							
Color:	Dark Brown and tan							
Flavor:	Typical Milk Chocolate and English toffee							
Pack Size:	2x51b							
Case Dimensions: L[depth]xWxH in.	6	14.5	7	Case Cube(ft ³):	0.3524	Pallet Conf. (TI / HI)	15	10

INGREDIENTS

TOFFEE: SUGAR, BUTTER (CREAM, SALT), CORN SYRUP, SALT, NATURAL FLAVOR.
CHOCOLATE FLAKES: SUGAR, PALM KERNEL AND PALM OILS, COCOA PROCESSED WITH ALKALI, CHOCOLATE LIQUOR, AND SOY LECITHIN.

ALLERGENS: CONTAINS: MILK AND SOY.

NUTRIENT	Per 100g
CALORIES	512.362
CALORIES FROM FAT	251.024
TOTAL FAT (g)	28.184
SATURATED FAT (g)	20.708
TRANS FAT (g)	0.521
CHOLESTROL (mg)	43.35
SODIUM (mg)	267.67
TOTAL CARBOHYDRATE (g)	67.996
DIETARY FIBER (g)	2.016
SUGARS (g)	56.316
PROTEIN (g)	1.81
VITAMIN A (IU)	503.934
VITAMIN C (mg)	0.004
CALCIUM (mg)	15.15
IRON (mg)	4.45

Brand Name:	TR Toppers	Net Weight: (Lbs.)	10.00
		Net Weight: (Kg.)	4.54
Case GTIN	0 06 51844 10269 8	Gross Weight: (Lbs.)	11.00
Kosher	Star-D	Gross Weight: (Kg.)	4.99
Country of Origin	USA		

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

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

STORAGE CONDITIONS	
Recommended Condition:	Best kept frozen ($\leq 0^{\circ}\text{F}$).
Alternate Condition:	N/A
Alternate Condition:	N/A

SHIPPING CONDITIONS	
Recommended Condition:	Best kept frozen ($\leq 0^{\circ}\text{F}$).
Alternate Condition:	N/A
Alternate Condition:	N/A

SHELF LIFE	
Recommended Shelf Life:	12 months 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	YES	YES
TREE NUTS AND DERIVATIVES	NO	YES	YES
EGG AND DERIVATIVES	NO	YES	YES
MILK AND DERIVATIVES	YES	YES	YES
SOY AND DERIVATIVES	YES	YES	YES
WHEAT	NO	YES	YES
FISH (SPECIFY SPECIES)	NO	NO	NO
CRUSTACEAN SHELLFISH (SPECIFY)	NO	NO	NO
SULFITES > 10 ppm	NO	NO	NO
MUSTARD	NO	NO	NO
SESAME	NO	NO	NO
GLUTEN	NO	Supplier makes no claim	
PARTIALLY HYDROGENATED OILS	NO		
ARTIFICIAL FLAVOR SOURCE	NO		
FD&C ARTIFICIAL COLORS	NO		

CODE FORMAT	EXAMPLE: 25811 15:32 T380-100
Case Code - Left Side: Julian Date, Time, T380-100	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. T380-100)
Case Code - Right Side: Julian Date, Time, T380-100	
Pallet Markings: Julian Date, Pallet #, Toffee /ADM Flake Blend, T380-100	

LABEL / CASE GRAPHICS



ENGLISH TOFFEE PIECES WITH CHOCOLATE MEDIUM GRIND BLEND
T380-100

TOFFEE INGREDIENTS: SUGAR, BUTTER (CREAM, SALT), CORN SYRUP, SALT, NATURAL FLAVOR.
 CHOCOLATE FLAKES: SUGAR, PALM KERNEL AND PALM OILS, COCOA PROCESSED WITH ALKALI, CHOCOLATE LIQUOR, AND SOY LECITHIN.

CONTAINS: MILK AND SOY.

BEST KEPT FROZEN
 PACKED IN 2 X 5 LB BAGS
 NET WEIGHT: 10 LBS (4.54 Kg)

