

Product Specifications

1/4 X 1/4 PEPPERMINT DEHYDRATED MARSHMALLOW BITS

Effective Date: 2024-06-17 Last Modified On:2024-07-17

Description

6006990053300

Dehydrated white and red swirl, micro-sized, cylindrically-shaped, peppermint-flavored marshmallows dusted with starch.

Ingredients

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

Allergens

CONTAINS: NONE.

Testing Data

Analytical Test Results

| Analytical Test | Reference Method | Target | Min | Max | UOM |
|--------------------------|-------------------------------|--------|------|------|----------------------|
| Density, bulk free flow | NA-19.0304 | 280 | 260 | 300 | g/100in ³ |
| Moisture, loss on drying | Vacuum oven:NA-6.0820 | 2.90 | 1.90 | 3.50 | % |
| Count per unit | Weighing & counting | 460 | 430 | 490 | count/ounce |
| Defects, aggregates | Visual inspection:NA-29.2301 | | | 3.0 | % |
| Defects, fines | Mechanical sieving:NA-29.2401 | | | 7.0 | % |

Physical Characteristics

| Physical Evaluation | Description |
|---------------------|-------------------------------------|
| Appearance | 1/4" x 1/4" cylinders |
| Aroma | Sweet, peppermint |
| Flavor | Sweet, peppermint |
| Texture | Crisp and brittle to slightly chewy |
| Color | Red White Swirled |

Microbiological Tests

| Test | Reference Method | Max | Reporting Units |
|-------------------------|--|-------|-----------------|
| Coliforms | Coliform enumeration: ISO 4832 (horizontal), AOAC, BAM, other technically equivalent or legally required method | 10 | /g |
| Aerobic Plate Count/TVC | TVC / Aerobic plate count enumeration: ISO 4833 (Horizontal), AOAC, BAM, other technically equivalent or legally required method | 10000 | /g |
| Yeast | Yeast and Moulds enumeration: ISO 21527 Parts 1 and 2 (Horizontal), AOAC, BAM, other technically equivalent or legally required method | 100 | /g |
| Mold | Yeast and Moulds enumeration: ISO 21527 Parts 1 and 2 (Horizontal), AOAC, BAM, other technically equivalent or legally required method | 100 | /g |



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Packaging Information

Packaging Type Case

Packaging Features

Easy Opening Not Available Package Integrity Taped Seal Reclosability Not Available

Net Weight 40 lb

Shipping and Storage Conditions

Ingredient Composition

Detailed formulations are considered proprietary and confidential. However, the approximate percentage information is as follows:

Percentage % Ingredient Name > 50 SUGAR 20 - 50 CORN SYRUP

5 - 20 FOOD STARCH-MODIFIED

< 2 GELATIN

< 2 ARTIFICIAL COLOR (RED 40, YELLOW 6)</p>
< 2 SODIUM HEXAMETAPHOSPHATE</p>

< 2 NATURAL FLAVOR

These ingredients are approved for use in food products in accordance with local regulations.

Nutrition Information

100g Information:

| Nutrient | UOM | Per 100 grams |
|----------------------------|------|---------------|
| Calories | kcal | 387.558 |
| Protein | g | 1.316 |
| Carbohydrates (with Fiber) | g | 95.321 |
| Dietary Fiber | g | 0.000 |
| Total Sugar | g | 78.139 |
| Added Sugars | g | 78.139 |
| Total Fat | g | 0.033 |
| Saturated Fat | g | 0.011 |
| Trans Fatty Acid | g | 0.000 |
| Cholesterol | mg | 0.000 |
| Moisture | g | 2.900 |
| Ash | g | 0.262 |
| Other Proximates | g | 0.169 |
| Vitamin D - mcg | mcg | 0.000 |
| Calcium | mg | 1.317 |
| Iron | mg | 0.038 |
| Potassium | mg | 0.435 |
| Sodium | mg | 43.280 |



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Countries of Origin

Countries of Origin (Where Manufactured): United States of America

Pallet Information

PALLET Dimensions:

 Width
 40.75 in

 Length
 49.125 in

 Height
 74.25 in

Cube 86.01672 Cu. Ft

Cases/Layer 6
Number of Layers 3
Total Cases/Pallet 18

PLEASE NOTE: This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested you evaluate the product on at least a laboratory basis prior to its commercial usage. This specification may be superseded by a later issue. Please consult your sales representative to confirm you have the correct specification. NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESSED OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.