RTB CARAMEL ALMOND DELICACY

INGREDIENTS LIST
CARAMEL CREAM (BROWN SUGAR, CREAM (MILK, CREAM, MONO AND DIGLYCERIDES, DISODIUM PHOSPHATE, SODIUM CITRATE, CARRAGEEENAN), BUTTER (CREAM), MODIFIED CORN STARCH, SODIUM ALGINATE, NATURAL FLAVOR), UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTER (CREAM), WATER, CARAMEL AND ALMONDS MIX (CARAMEL CHIPSITS (SUGAR, BUTTER (CREAM), ALMONDS, SWEETENED CONDENSED MILK (MILK, SUGAR), MILK CHOCOLATE (SUGAR, COCOA BUTTER, CHOCOLATE, SKIM MILK, MILK FAT, LACTOSE, SALT, SOY LECITHIN, NATURAL FLAVOR), SALT, SUNFLOWER OIL), EGG, YOAST, SUGAR, SALT, PARTIALLY SKIMMED MILK (MILK, VIT.A PALMITATE, VIT. D3), WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, SKIM MILK, SOY FLOUR.

GMO
Contains a Bioengineered Food Ingredient

DELIVERED PRODUCT

SPECIAL MENTION
150g bag (50g Sliced Bleached Almonds and 100g Skor Chipits) included in the case. Thaw products at room temperature for 30 minutes and top with garnish before baking (suggested quantity : 2 tsp, about 4g)

ALLERGENS
CONTAINS: WHEAT, MILK, EGGS, ALMONDS AND SOY. MAY CONTAIN: PEANUTS, OTHER TREE NUTS AND SESAME.

PHYSICAL PRODUCT SPECIFICATIONS

LENGTH

HEIGHT

WIDTH/DIAMETER

UNIT WEIGHT

frozen

cooked

IN

3.35

3.7

4.06

1.06

1.18

1.3

3.35

3.7

4.06

3.2 oz

3 oz

CM

8.5

9.4

10.3

2.7

3

3.3

8.5

9.4

10.3

90 g

84 g

SCARIFICATION SHAPE : LATTICE

STORAGE

Shelf life cooked product : 2 day(s)
Location shelf life cooked product : AMBIENT AIR

Recommended shelf conditions cooked product :
Store at room temperature 68-78°F (20-25 °C) in a closed packaging avoiding humidity absorption.

Freezing recommendations :
Store in original packaging at stable recommended storage conditions.

Storage temperature of freezer :
Maintained freezer temperature between 10 °F and -12 °F (-12 °C and -24 °C).

COOKING SPECIFICATIONS

BAKING INSTRUCTIONS

PRODUCT DESCRIPTION

THAWING

WHERE

ROOM TEMPERATURE

TIME

40-50 MIN

TEMPERATURE

20°C (68°F)

PROOFING

HUMIDITY

NOT REQUIRED

TIME

NOT REQUIRED

TEMPERATURE

BAKING

OVEN TYPE

CONVECTION

TIME

17-21 MIN

TEMPERATURE

177°C (351°F)

PRECAUTIONS

COOKING MAY VARY ACCORDING TO OVEN MODEL

Raw, Ready to bake and Parbaked products must be baked to an internal temperature of 77ºC (171ºF) for min. 2 minutes.

Nutrition Facts

Serving size 1 unit (84g)

Amount per serving
Calories 350 % Daily Value*
Total Fat 17g 22%
Saturated Fat 10g 50%
Trans Fat 0g
Cholesterol 55mg 18%
Sodium 300mg 13%
Total Carbohydrate 42g 15%
Dietary Fiber 1g 4%
Total Sugars 21g
Includes 20g Added Sugars 40%

Protein 5g

Vitamin D 0mcg 0%
Calcium 27mg 2%
Iron 1mg 6%
Potassium 70mg 2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.
# ALLERGENS CHARTS

**COLUMN I** indicates the allergens that may be found in the product, from addition or cross-contamination.

**COLUMN II** indicates the allergens present in other products that are run on the same equipment but at a different time.

**COLUMN III** indicates whether any allergens are present in our plant.

<table>
<thead>
<tr>
<th>COMPONENT</th>
<th>COLUMN I present in the product</th>
<th>COLUMN II present in other products manufactured on the same production line</th>
<th>COLUMN III present in the same manufacturing plant</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peanut or its derivatives, e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut.</td>
<td>NO</td>
<td>YES</td>
<td>YES</td>
</tr>
<tr>
<td>Tree nuts (eg.,Almond, Brazil nut, Cashew, Filbert/hazelnut, Macadamia nut/Bush, Pine nut/ Pinon nut, Pistachio, Walnut, Beech nut, Butternut, Chestnut, Chinqapin, Pecan, Coconut, Ginko nut, Hickory, Lichee, Pili nut and Sheanut or their derivatives eg., nut butters and oils, etc.</td>
<td>YES</td>
<td>YES</td>
<td>YES</td>
</tr>
<tr>
<td>Sesame or its derivatives, e.g., paste and oil etc.</td>
<td>NO</td>
<td>YES</td>
<td>YES</td>
</tr>
<tr>
<td>Milk or its derivatives, e.g., milk caseinate, whey and yogurt powder etc.</td>
<td>YES</td>
<td>YES</td>
<td>YES</td>
</tr>
<tr>
<td>Eggs or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates etc.</td>
<td>YES</td>
<td>YES</td>
<td>YES</td>
</tr>
<tr>
<td>Fish or its derivatives, e.g., fish protein, oil and extracts etc.</td>
<td>NO</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Crustaceans (including crab, crayfish, lobster, prawn and shrimp) and Shellfish (including snails, clams, mussels, oysters, cockle and scallops) or their derivative, e.g., extracts etc.</td>
<td>NO</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Soy or its derivatives, e.g., lecithin, oil, tofu and protein isolates etc.</td>
<td>YES</td>
<td>YES</td>
<td>YES</td>
</tr>
<tr>
<td>Wheat, triticale or their derivatives, e.g., flour, starches and brans etc. Includes other wheat varieties such as spelt, durum, kamut, emmer etc.</td>
<td>YES</td>
<td>YES</td>
<td>YES</td>
</tr>
<tr>
<td>Gluten or its derivatives eg., rye, oat, wheat, barley, triticale, spelt</td>
<td>YES</td>
<td>YES</td>
<td>YES</td>
</tr>
</tbody>
</table>

## ADDITIONAL INFORMATION

<table>
<thead>
<tr>
<th>COMPONENT</th>
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<th>COLUMN III present in the product</th>
</tr>
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<tbody>
<tr>
<td>Monosodium glutamate</td>
<td>NO</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Tartrazine</td>
<td>NO</td>
<td>YES</td>
<td>YES</td>
</tr>
<tr>
<td>HVP</td>
<td>NO</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Celery</td>
<td>NO</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>GMO</td>
<td>NO</td>
<td>YES</td>
<td>YES</td>
</tr>
</tbody>
</table>