M359-250 M&M'S® Milk Chocolate Candies



Issue Date: 12/7/2022	Revision:	A	Manufacturer Item #	FERT #M2852800 / ZREP #141120
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PRODUCT DESCRIPTION	
TROBECT BESCHI TION	
M&M'S® Milk Chocolate Candies Valentine Blend	

PHYSICAL ATTRIBUTES								
Appearance:	M&M'S® Mil	k Chocolate	Candies					
Color:	Red, white, ar	ıd pink						
Flavor:	Milk chocolat	Milk chocolate						
Pack Size:	1 x 25 Lbs.							
Case Dimensions:								
L[depth]xWxH in.	12.677	9.882	8.74	Case Cube(ft ³):	0.6336	Pallet Conf. (TI / HI)	15	6

INGREDIENTS

MILK CHOCOLATE (SUGAR, CHOCOLATE, SKIM MILK, COCOA BUTTER, LACTOSE, MILKFAT, SOY LECITHIN, SALT, NATURAL FLAVOR), SUGAR, CORNSTARCH; LESS THAN 1% OF: CORN SYRUP, DEXTRIN, COLORS (INCLUDES RED 40, RED 40 LAKE, YELLOW 6 LAKE, BLUE 1, YELLOW 6, BLUE 1 LAKE, YELLOW 5, YELLOW 5 LAKE, BLUE 2 LAKE, BLUE 2), CARNAUBA WAX, GUM ACACIA.

ALLERGENS: CONTAINS: MILK AND SOY. MAY CONTAIN PEANUTS.

NUTRITIONAL INFORMATION				
NUTRIENT	Per 100g			
CALORIES	474.23			
TOTAL FAT (g)	18.43			
SATURATED FAT (g)	11.31			
TRANS FAT (g)	0.11			
CHOLESTEROL (mg)	7.41			
SODIUM (mg)	68.94			
TOTAL CARBOHYDRATE (g)	72.29			
DIETARY FIBER (g)	2.69			
TOTAL SUGARS (g)	64.32			
ADDED SUGARS (g)	59.93			
PROTEIN (g)	4.90			
VITAMIN D (mcg)	0			
CALCIUM (mg)	119.87			
IRON (mg)	1.60			
POTASSIUM (mg)	301.00			

Brand Name:	Mars	Net Weight: (Lbs.)	25
Country of Origin	USA	Net Weight: (Kg.)	11.34
Case GTIN	0 00 40000 28538 0		

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

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

	GENETIC ENGINEERING STATEMENT
	Completely Produced with Genetic Engineering.
X Partially Produced with Genetic Engineering.	
	May be produced with Genetic Engineering.
	NOT Produced with Genetic Engineering.

	Ready-To-Eat (RTE) Status:		
X	RTE		
	Not-RTE		

STORAGE CONDITIONS		
Recommended Condition:	65 - 75°F with 45 - 55% relative humidity.	

SHIPPING CONDITIONS		
Recommended Condition:	65 - 75°F with 45 - 55% relative humidity.	

SHELF LIFE			
Recommended Shelf Life:	365 days.		

ALLERGEN / SENSATIZER TABLE					
COMPONENT	PRESENT IN PRODUCT	PRESENT IN PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT		
PEANUTS AND DERIVATIVES	MAY CONTAIN				
TREE NUTS AND DERIVATIVES	NO				
EGG AND DERIVATIVES	NO				
MILK AND DERIVATIVES	YES				
SOY AND DERIVATIVES	YES				
WHEAT	NO				
FISH	NO				
CRUSTACEAN SHELLFISH	NO				
SULFITES > 10 ppm	NO				
MUSTARD	NO				
SESAME	NO				
GLUTEN	NO				
FD&C ARTIFICIAL COLOR	RED 40, RED 40 LAKE, YELLOW 6 LAKE, BLUE 1, YELLOW 6, BLUE 1 LAKE, YELLOW 5, YELLOW 5 LAKE, BLUE 2 LAKE, BLUE 2				
NATURAL/ARTIFICIAL FLAVOR SOURCE					

CODE FORMAT

Expiration Date:

Best Before Format: Best Before MM/YYYY

LABEL / CASE GRAPHICS

