

C311-000 Chocolate Flakes

Issue Date:	3/16/2020	Revision:	C	Manufacturer Item #	CK-3444
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PRODUCT DESCRIPTION

Confectionary Ice Cream Flakes

PHYSICAL ATTRIBUTES

Appearance:	Chocolate Flakes						
Color:	Dark Brown						
Flavor:	Chocolate						
Pack Size:	1 x 45 Lbs.						
Case Dimensions: L[depth]xWxH in.	17.944	12.444	10.888	Case Cube(ft ³):	1.4070	Pallet Conf. (TI / HI)	5 8

INGREDIENTS

SUGAR, PALM KERNEL AND PALM OILS, COCOA PROCESSED WITH ALKALI, CHOCOLATE LIQUOR, AND SOY LECITHIN.

ALLERGENS: CONTAINS: SOY. MAY CONTAIN MILK.**NUTRITIONAL INFORMATION**

NUTRIENT	Per 100g
CALORIES	519.22
TOTAL FAT (g)	29.59
SATURATED FAT (g)	26.12
TRANS FAT (g)	0.05
CHOLESTEROL (mg)	0
SODIUM (mg)	27.65
TOTAL CARBOHYDRATE (g)	64.08
DIETARY FIBER (g)	5.63
TOTAL SUGARS (g)	54.68
ADDED SUGARS (g)	54.68
PROTEIN (g)	4.03
VITAMIN D (mcg)	0
CALCIUM (mg)	27.44
IRON (mg)	7.58
POTASSIUM (mg)	356.33

**Nutrition Facts**About 1201 servings per container
Serving size 2 Tbsp (17g)**Amount per serving**
Calories 90

	% Daily Value*
Total Fat 5g	6%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 11g	4%
Dietary Fiber 1g	4%
Total Sugars 9g	
Includes 9g Added Sugars	18%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 5mg	0%
Iron 1mg	6%
Potassium 61mg	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.

Brand Name:	ADM Cocoa	Net Weight: (Lbs.)	45.00
Country of Origin	Canada	Net Weight: (Kg.)	20.41
Case GTIN	00651844105200	Gross Weight: (Lbs.)	47.00
Kosher	OU	Gross Weight: (Kg.)	21.32

MICROBIOLOGICAL ATTRIBUTES*

Attributes	Limits
Total Aerobic Plate Count (cfu/g)	<20,000
Yeast and Mold (cfu/g)	100
Coliforms (MPN/g)	<10
E. coli (MPN/g)	Negative
Salmonella /375g	Negative

*The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes.**GMO STATEMENT**

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

STORAGE CONDITIONS	
Recommended Condition:	Best kept ambient between 63°F and 68°F with <60% relative humidity.
SHIPPING CONDITIONS	
Recommended Condition:	Best shipped ambient <68°F with <60% relative humidity.
Alternate Condition:	May be shipped in refer or freezer truck at 0°F for less than 7 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	NO	YES	YES
TREE NUTS AND DERIVATIVES	NO	YES	YES
EGG AND DERIVATIVES	NO	YES	YES
MILK AND DERIVATIVES	MAY CONTAIN	NO	NO
SOY AND DERIVATIVES	YES	YES	YES
WHEAT	NO	YES	YES
FISH	NO	NO	NO
CRUSTACEAN SHELLFISH	NO	NO	NO
SULFITES > 10 ppm	NO	NO	NO
MUSTARD	NO	NO	NO
SESAME	NO	YES	YES
GLUTEN	NO		
ARTIFICIAL FLAVOR SOURCE	NONE		
FD&C ARTIFICIAL COLORS	NONE		

CODE FORMAT

Manufacture Code Date:

Lot Code Explanation

Cargill Cocoa & Chocolate
Ambrosia, Merckens Brands

CONTAINER AND CASE CODING

Position 1, 2, & 3

- Day of Year

Position 4

- Year

Position 5, 6, 7, 8, & 9

- Manufacturing Data

