C452-100 Cupcake Bites

Cupcake Bites 10lbs Bulk



Issue Date:	4/10/2024	Revision:	В	Manufacturer Item #	02334TR

PRODUCT DESCRIPTION

PHYSICAL ATTRIBUTES								
Appearance:	white ball with birthday cake rainbow sequins							
Color:	white with yel	white with yellow, orange, pink, green, and blue color dots						
Flavor:	birthday cake							
Pack Size:	1 x 10 Lbs.							
Case Dimensions:								
L[depth]xWxH in.	11	10	6	Case Cube(ft ³):	0.3819	Pallet Conf. (TI / HI)	16	5

INGREDIENTS

WHITE CONFECTIONARY COATING (SUGAR, VEGETABLE FAT (PALM KERNEL AND/OR PALM), WHEY POWDER (MILK), NONFAT DRY MILK, SOY LECITHIN, NATURAL FLAVOR(S), HEAT-TREATED WHEAT FLOUR, SUGAR, PALM KERNEL OIL, SPRINKLES (SUGAR, CORNSTARCH, RICE FLOUR, PALM OIL, GUM ACACIA, XANTHAN GUM, NATURAL AND ARTIFICIAL FLAVOR, FD&C COLORS BLUE 1, RED 40, YELLOW 5, YELLOW 6, POTASSIUM SORBATE, MONO-AND DIGLYCERIDES, POLYSORBATE 60), TAPIOCA SYRUP, VEGETABLE GLYCERIN, NATURAL AND ARTIFICIAL FLAVORS, SALT, XANTHAN GUM, TO MAINTAIN FRESHNESS [POTASSIUM SORBATE, ROSEMARY EXTRACT (CANOLA OIL, NATURAL FLAVOR, NATURAL MIXED TOCOPHEROLS, ASCORBIC ACID, SUNFLOWER OIL, CITRIC ACID, SUNFLOWER LECITHIN)].

ALLERGENS:

CONTAINS: MILK, SOY AND WHEAT.

PRODUCT IS PACKAGED IN A FACILITY THAT ALSO PACKAGES PRODUCTS CONTAINING PEANUTS, TREE NUTS, MILK SOLIDS, EGGS, WHEAT AND SOY PROTEIN.

NUTRITIONAL INFORMATION			
NUTRIENT	Per 100g		
CALORIES	464		
TOTAL FAT (g)	16		
SATURATED FAT (g)	12.5		
TRANS FAT (g)	0		
CHOLESTROL (mg)	0		
SODIUM (mg)	392		
TOTAL CARBOHYDRATE (g)	71.4		
DIETARY FIBER (g)	0		
TOTAL SUGARS (g)	39.3		
ADDED SUGARS (g)	39.3		
PROTEIN (g)	3.5		
VITAMIN D (mcg)	0		
CALCIUM (mg)	35		
IRON (mg)	0		
POTASSIUM (mg)	71.4		



Brand Name:	Taste of Nature, Inc.	Net Weight: (Lbs.)	10.00
Country of Origin	USA	Net Weight: (Kg.)	4.54
Case GTIN	N/A	Gross Weight: (Lbs.)	11.00
Kosher	CRC Dairy	Gross Weight: (Kg.)	4.99

Attributes Total Aerobic Plate Count (cfu/g)	Limits <10,000
Total Aerobic Plate Count (cfu/g)	<10,000
E. coli (cfu/g)	<10
Coliforms (cfu/g)	<10
Yeast and Mold (cfu/g)	<100
Salmonella (25/g)	Negative
Listeria Genus (25/g)	Negative

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

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

STORAGE CONDITIONS			
Recommended Condition:	Best tored at 80°F in a cool dry place free of odor.		

SHIPPING CONDITIONS		
Recommended Condition:	Best shipped ambient <80°F.	
Alternate Condition:	May be shipped in freezer or refer truck at 0°F for less than seven days.	

 SHELF LIFE

 Recommended Shelf Life:
 390 days at recommended storage conditions.

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	YES	YES	YES	
FISH	NO	NO	NO	
CRUSTACEAN SHELLFISH	NO	NO	NO	
SULFITES > 10 ppm	NO	NO	NO	
MUSTARD	NO	NO	NO	
SESAME	NO	NO	NO	
GLUTEN	YES	SOURCE: WHEAT		
ARTIFICIAL FLAVOR SOURCE	NO	YES	YES	
FD&C ARTIFICIAL COLORS RED 40, YELLOW 5, BLUE 1 and Yellow 6.				

CODE FORMAT

Production Code:

Code Example: 728231

7- Last Digit of Year (2017)

282 - Julian Date, 282nd Day of Year

3 - Plant Number

1 - Shift Produced

LABEL / CASE GRAPHICS

