## S200-120 SHELF STRAW IC CONE



Premium Dessert Top-Ins™

Issue Date:

11/30/2023

**Revision**:

A Man

Manufacturer Item # IMF-OS-G300222-K06

#### SHELF STRAW IC CONE

PHYSICAL ATTRIBUTES								
Appearance:	Small pieces o	Small pieces of colored and flavored confectionery						
Color:	Pink, brown							
Flavor:	Sweet, cocoa							
Pack Size:	1 x 12 Lbs.							
Case Dimensions:								
L[depth]xWxH in.	11.2	7.8	7.0	Case Cube(ft <sup>3</sup> ):	0.3539	Pallet Conf. (TI / HI)	20	5

**PRODUCT DESCRIPTION** 

#### INGREDIENTS

sugar; palm kernel oil; whole milk powder; nonfat dry milk; cocoa powder processed with alkali; vegetable fat (palm); beet juice color; soy lecithin; natural flavor(s); natural vanilla extract

# ALLERGENS: CONTAINS: MILK AND SOY.

Products have been manufactured in a facility that processes Milk, Soy, Peanuts, Tree Nuts, and Wheat products.

NUTRITIONAL INFORMATION		
NUTRIENT	Per 100g	
CALORIES	562	
TOTAL FAT (g)	36.7	
SATURATED FAT (g)	31.9	
TRANS FAT (g)	0.1	
CHOLESTEROL (mg)	3.6	
SODIUM (mg)	21.1	
TOTAL CARBOHYDRATE (g)	60.0	
DIETARY FIBER (g)	0.9	
TOTAL SUGARS (g)	58.3	
ADDED SUGARS (g)	55.9	
PROTEIN (g)	2.2	
VITAMIN D (mcg)	0.001	
CALCIUM (mg)	53.0	
IRON (mg)	1.19	
POTASSIUM (mg)	126.0	

Brand Name:	Gertrude Hawk Ingredients	Net Weight: (Lbs.)	12
Country of Origin	USA	Net Weight: (Kg.)	5.44
Case GTIN	00020842970354	Gross Weight: (Lbs.)	12.40
Kosher	Circle K Dairy	Gross Weight: (Kg.)	5.62

Ready-To-Eat (RTE) Status

Reauy-10-Lat (RIL) Status:		
X	RTE	
	Not-RTE	

MICROBIOLOGICAL ATTRIBUTES*			
Attributes	Limits		
Total Aerobic Plate Count (cfu/g)	<20,000		
Coliforms (cfu/g)	N/A		
Yeast and Mold (cfu/g)	<100		
E. coli (cfu/g)	ND		
Salmonella (/25g)	Negative		
Listeria Genus (/25g)	Negtaive		

\*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.		
Х	Partially Produced with Genetic Engineering.		
	May be produced with Genetic Engineering.		
	NOT Produced with Genetic Engineering.		

STORAGE CONDITIONS		
Recommended Condition:	Best stored at 0°F for 720 days	
Alternate Condition:	May be stored at 60°F - 70°F.	
Alternate Condition:	May be stored at <70 % relative humidity in a clean, dry and odourless environment.	

SHIPPING CONDITIONS		
Recommended Condition:	Best shipped at 0°F.	
Alternate Condition:	May be shipped at 70°F.	
Alternate Condition: May be shipped at <70 % relative humidity in a clean, dry and odourless environment.		

SHELF LIFE		
Recommended Shelf Life:	720 days when kept frozen.	
Alternate Shelf Life:	270 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	NO	YES	
TREE NUTS AND DERIVATIVES	NO	NO	YES	
EGG AND DERIVATIVES	NO	NO	NO	
MILK AND DERIVATIVES	YES	YES	YES	
SOY AND DERIVATIVES	YES	YES	YES	
WHEAT	NO	NO	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	NO	NO	YES	
FD&C ARTIFICIAL COLOR	NO	NO	YES	
NATURAL/ARTIFICIAL FLAVOR SOURCE	Natural vanilla extract			

**CODE FORMAT** 

Expiration Date:

Code Reading\_2023 US-CA-MX-BR\_Exp

LABEL / CASE GRAPHICS





US(EN): Colored and flavored confectionery; CA(EN): Colored and flavored confectionery; CA(FR): Confiserie colorée

### et aromatisée; MX(EN): Colored and flavored confectionery; MX(ES): Confiteria saborizada y coloreada

US(EN): Ingredients: sugar, palm kernel oil, whole milk powder, nonfat dry milk, cocoa powder processed with alkali, vegetable fat (palm), beet juice color, soy lecithin, natural flavor(s), natural vanilla extract; RSPO MB system certified; CA(EN): Ingredients: Sugar, Modified palm kernel oil, Whole milk powder, Skim milk powder, Cocoa powder processed with alkali, Modified palm oil, Color: red beet, Soy lecithin, Natural flavour(s), Natural vanilla extract; RSPO MB system certified; CA(EN): Ingredients: Sugar, Modified palm kernel oil, Whole milk powder, Skim milk powder, Cocoa powder processed with alkali, Modified palm oil, Color: red beet, Soy lecithin, Natural flavour(s), Natural vanilla extract; RSPO MB system certified; CA(FR): Ingrédients: Sucre, Huile de palmiste modifiée, Lait entier en poudre, Lait écrémé en poudre, Poudre de cacao traitée avec alcali, Huile de palme modifiée, Colorant: rouge de bettrave, Lécithine de soja, Arôme(s) naturel(s), Extrait naturel de vanille; RSPO MB system certifié; **MX(EN)**: Ingredients: added sugars (sugar), vegetable fat, whole milk powder, skimmed milk powder, cocoa powder processed with alkali, colour (red beet), soy lecithin, natural flavour(s), natural vanilla extract; RSPO MB system certified; **MX(ES)**: Ingredientes: az/cares anadidos (az/car), grasa vegetal, leche entera en polvo, leche descremada en polvo, cacao en polvo procesado con álcali, colorante (rojo betabel), lecitina de soya, saborizante(s) natural(s), extracto natural de vanilla; Sistema certificado RSPO MB



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