B717-100 Strawberry Flavored Popping Boba



Issue Date:	9/6/2024	Revision:	A	Manufacturer Item #	38-0006-5/2

PRODUCT DESCRIPTION

Strawberry Flavored Popping Boba

PHYSICAL ATTRIBUTES								
Appearance:	Typical of strawberry flavored popping boba							
Color:	Pinkish red							
Flavor:	Strawberry	Strawberry						
Pack Size:	5 x 2 Lbs.							
Case Dimensions:						Pallet Configuration*:	Ti: 54	Total Hi: 7
	1 8 125	7.875	7.75	Case Cube(ft ³):	0.2870	Cases/Layer and	Odd Layer: 30	4
L[depth]xWxH in.				, , ,		Layers/Pallet (Ti/Hi)	Even Layer: 24	3

INGREDIENTS

Water, Corn Syrup, Sugar, Calcium Lactate, Citric Acid, Sodium Alginate, Natural Flavor, Xanthan Gum, Potassium Sorbate (Preservative), Red 40, Calcium Chloride.

ALLERGENS: NONE.

NUTRITIONAL INFORMAT	ION
NUTRIENT	Per 100g
CALORIES	164.18
TOTAL FAT (g)	0
SATURATED FAT (g)	0
TRANS FAT (g)	0
CHOLESTEROL (mg)	0.0
SODIUM (mg)	69.28
TOTAL CARBOHYDRATE (g)	41.65
DIETARY FIBER (g)	0.70
TOTAL SUGARS (g)	25.65
ADDED SUGARS (g)	25.65
PROTEIN (g)	0.02
VITAMIN D (mcg)	0
CALCIUM (mg)	6.10
IRON (mg)	0.05
POTASSIUM (mg)	26.35

Brand Name:	Pecan Deluxe	Net Weight: (Lbs.)	10
Country of Origin	USA	Net Weight: (Kg.)	4.54
Case GTIN	20086231014812	Gross Weight: (Lbs.)	11
Kosher	OUD	Gross Weight: (Kg.)	4.99

MICROBIOLOGICAL ATTRIBUTES*				
Attributes	Limits			
Total Aerobic Plate Count (cfu/g)	<20,000			
Coliforms (cfu/g)	<10			
Yeast and Mold (cfu/g)	<100			
E. coli (cfu/g)	Negative			
Salmonella (/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:	Ambient, below 90°F (32°C), Do not freeze.	

SHIPPING CONDITIONS		
Recommended Condition:	Refrigerated below 40°F (4°C).	

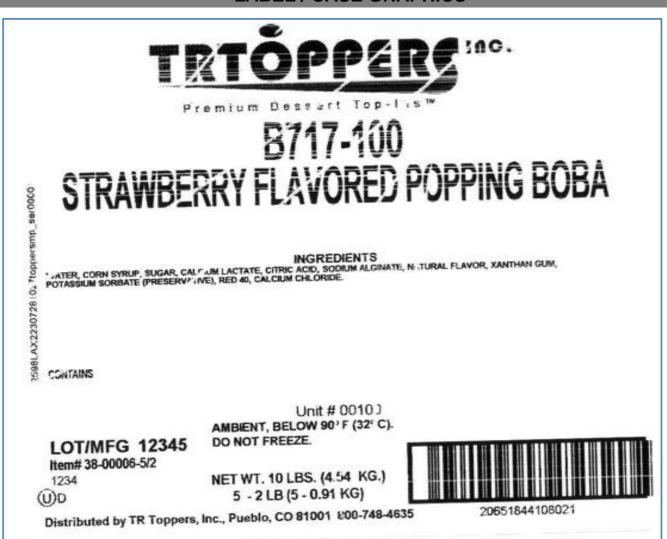
SHELF LIFE		
Recommended Shelf Life:	365 days.	

ALLERGEN / SENSATIZER TABLE					
COMPONENT	PRESENT IN PRODUCT	PRESENT IN PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT		
PEANUTS AND DERIVATIVES	No	No	Yes		
TREE NUTS AND DERIVATIVES	No	No	Yes		
EGG AND DERIVATIVES	No	No	Yes		
MILK AND DERIVATIVES	No	No	Yes		
SOY AND DERIVATIVES	No	No	Yes		
WHEAT	No	No	Yes		
FISH	No	No	No		
CRUSTACEAN SHELLFISH	No	No	No		
SULFITES > 10 ppm	No	No	Yes		
MUSTARD	No	No	No		
SESAME	No	No	Yes		
GLUTEN	No	No	Yes		
FD&C ARTIFICIAL COLOR	Yes	Yes	Yes		
NATURAL/ARTIFICIAL FLAVOR SOURCE	Strawberry				

CODE FORMAT

Julian: 21365 - 21 Year Produced; 365 Day Produced

LABEL / CASE GRAPHICS



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