Y605-100 Yogurt Chips



	A	Revision:	10/19/2016	Issue Date:
--	---	-----------	------------	-------------

	PRODUCT DESCRIPTION	
Yogurt Chips 2000 counts		

PHYSICAL ATTRIBUTES								
Appearance:	Small chip sh	Small chip shaped.						
Color:	White.	White.						
Flavor:	Yogurt.	Yogurt.						
Pack Size:	1x10 lb bag per corrugated case							
Case Dimensions:								
L[depth]xWxH in.	7.4	11.3	6	Case Cube(ft ³):	0.2903	Pallet Conf. (TI / HI)	20	8

INGREDIENTS

SUGAR, PALM KERNEL OIL, WHEY POWDER, YOGURT POWDER (WHOLE MILK POWDER, LACTIC ACID, CITRIC ACID, BACTERIAL CULTURE), POWDERED WHEY PROTEIN CONCENTRATE, SOYA LECITHIN, TITANIUM DIOXIDE, NATURAL FLAVOUR, SORBITAN TRISTEARATE

ALLERGENS: CONTAINS: MILK AND SOY MAY CONTAIN: TREE NUTS; PRODUCED IN A FACILITY WHICH ALSO HANDLES PEANUTS

NUTRITIONAL INFORMATION				
NUTRIENT	Per 100g			
CALORIES	493.7368			
CALORIES FROM FAT	205.2473			
TOTAL FAT (g)	23.2022			
SATURATED FAT (g)	21.0537			
TRANS FAT (g)	0.1153			
CHOLESTROL (mg)	1.0441			
SODIUM (mg)	125.6790			
TOTAL CARBOHYDRATE (g)	71.4355			
DIETARY FIBER (g)	0			
SUGARS (g)	70.5480			
PROTEIN (g)	2.9230			
VITAMIN A (IU)	6.3889			
VITAMIN C (mg)	0.0060			
CALCIUM (mg)	108.7271			
IRON (mg)	0.0310			

Brand Name:	TR Toppers	Net Weight: (Lbs.)	10.00
		Net Weight: (Kg.)	4.54
Case GTIN	0 06 51844 10630 2	Gross Weight: (Lbs.)	11.00
Kosher	BKC Dairy	Gross Weight: (Kg.)	4.99
Country of Origin	Canada		

MICROBIOLOGICAL ATTRIBUTES				
Attributes	Limits			
Total Aerobic Plate Count (cfu/g)	<10,000			
E. coli (MPN/g)	<2			
Salmonella (/25g)	Negative			

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

STORAGE CONDITIONS				
Recommended Condition:	Keep Ambient (≤64°F), <50% R.H.			
Alternate Condition:	May be Refrigerated (≤40°F)			
Alternate Condition:	NA			

SHIPPING CONDITIONS				
Recommended Condition: May be shipped in freezer or refer truck.				
Alternate Condition:	NA			
Alternate Condition:	NA			

SHELF LIFE				
Recommended Shelf Life:	12 months at recommended storage			
Alternate Shelf Life:	NA			
Alternate Shelf Life:	NA			

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	MAY CONTAIN	YES	YES		
EGG AND DERIVATIVES	NO	NO	NO		
MILK AND DERIVATIVES	YES	YES	YES		
SOY AND DERIVATIVES	YES	YES	YES		
WHEAT	NO	YES	YES		
FISH (SPECIFY SPECIES)	NO	NO	NO		
CRUSTACEAN SHELLFISH (SPECIFY	NO	NO	NO		
SULFITES > 10 ppm	NO	NO	NO		
MUSTARD	NO	NO	NO		
SESAME	NO	NO	NO		
GLUTEN	NO				
PARTIALLY HYDROGENATED OILS	NO				
ARTIFICIAL FLAVOR SOURCE	NONE				
FD&C ARTIFICIAL COLORS	NONE				

CODE FORMAT

Our lot code system is based on the production date and is interpreted as follows:

The first six digits are the production date [YYMMDD].

The last two digits identify the production line.

Example: Product made on April 22, 2007 on Depositor #4 was coded as 07042204.

LABEL / CASE GRAPHICS

Y605-100 Rev D Status: RELEASED printed 5/1/2014 by vanessah

