A010-150 Andes Mints

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PRODUCT DESCRIPTION

Crème De Menthe Chips.

| PHYSICAL ATTRIBUTES | | | | | | | | |
|--------------------------------------|---------------|-------------------------------|------|------------------------------|--------|------------------------|----|---|
| Appearance: | Chocolate cov | Chocolate covered peppermint. | | | | | | |
| Color: | Dark brown as | Dark brown and light green. | | | | | | |
| Flavor: | Peppermint. | | | | | | | |
| Pack Size: | 3x5lb | | | | | | | |
| Case Dimensions: L[depth]xWxH in. | 13.5 | 10 | 6.75 | Case Cube(ft ³): | 0.5273 | Pallet Conf. (TI / HI) | 12 | 6 |

INGREDIENTS

SUGAR, PALM KERNEL AND PALM OIL, COCOA (PROCESSED WITH ALKALI), NONFAT MILK, LACTOSE, MILK PROTEIN CONCENTRATE, SOY LECITHIN (AN EMULSIFIER), NATURAL AND ARTIFICIAL FLAVORS, PEPPERMINT OIL, COLORS ADDED (YELLOW 5 LAKE, BLUE 1 LAKE).

ALLERGENS: CONTAINS: MILK AND SOY.

| NUTRITIONAL INFORMATION | | | | | |
|-------------------------|----------|--|--|--|--|
| NUTRIENT | Per 100g | | | | |
| CALORIES | 533.45 | | | | |
| CALORIES FROM FAT | 304.47 | | | | |
| TOTAL FAT (g) | 33.87 | | | | |
| SATURATED FAT (g) | 30.42 | | | | |
| TRANS FAT (g) | 0.06 | | | | |
| CHOLESTROL (mg) | 1.65 | | | | |
| SODIUM (mg) | 43.30 | | | | |
| TOTAL CARBOHYDRATE (g) | 58.92 | | | | |
| DIETARY FIBER (g) | 3.36 | | | | |
| SUGARS (g) | 53.62 | | | | |
| PROTEIN (g) | 5.09 | | | | |
| VITAMIN A (IU) | 3.78 | | | | |
| VITAMIN C (mg) | 0.68 | | | | |
| CALCIUM (mg) | 113.26 | | | | |
| IRON (mg) | 4.08 | | | | |

| Brand Name: | Andes Candies | Net Weight: (Lbs.) | 15.00 |
|-------------------|--------------------|-----------------------------|-------|
| Bag GTIN | 0 41186 01225 5 | Net Weight: (Kg.) | 6.80 |
| Case GTIN | 1 00 41186 01225 5 | Gross Weight: (Lbs.) | 16.50 |
| Kosher | OK-D | Gross Weight: (Kg.) | 7.48 |
| Country of Origin | USA | Density (lbs/gal) | 10.5 |

| MICROBIOLOGICAL ATTRIBUTES | | | | | |
|-----------------------------------|----------|--|--|--|--|
| Attributes | Limits | | | | |
| Total Aerobic Plate Count (cfu/g) | <5,000 | | | | |
| Yeast and Mold (cfu/g) | <100 | | | | |
| Coliforms (MPN/g) | <10 | | | | |
| E. coli (MPN/g) | <1.0 | | | | |
| Salmonella (/g) | Negative | | | | |
| Listeria (/g) | Negative | | | | |

| | Communi | er About | |
|---|--|---------------------------------|----------------|
| Amount Per Ser | rving | | |
| Calories 21 | 0 Cal | ories fron | n Fat 1 |
| | | % I | Daily Val |
| Total Fat 14 | 4g | | 22 |
| Saturated | Fat 12g | | 60 |
| Trans Fat | 0g | | |
| Cholesterol Omg | | | |
| Sodium 15 | ma | | |
| Total Carbohydrate 24g 8 | | | |
| Dietary Fiber 1q 4 | | | |
| Sugars 21g | | | |
| Protein 2g | .9 | | |
| Protein 2g | | | |
| Vitamin A 09 | 6 • | Vitan | nin C 0 |
| Calcium 4% | | Iron | 10% |
| * Percent Daily V diet. Your daily depending on y | values may our calorie i Calories: | be higher or needs: 2,000 | |
| Total Fat | Less than | | 80g |
| Saturated Fat | Less than | | 25g |
| Cholesterol Sodium | Less than Less than | | 300mg |
| Total Carbohydra | | 2,400mg 300g | 2,400n 375g |
| | | | |

Nutrition Facts

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

| 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 | NO | | |
| TREE NUTS AND DERIVATIVES | NO | NO | NO | | |
| EGG AND DERIVATIVES | NO | NO | NO | | |
| MILK AND DERIVATIVES | YES | YES | YES | | |
| SOY AND DERIVATIVES | YES | YES | YES | | |
| WHEAT | NO | NO | NO | | |
| FISH (SPECIFY SPECIES) | NO | NO | NO | | |
| CRUSTACEAN SHELLFISH (SPECIFY SPECIES) | 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 | NA | | | | |
| FD&C ARTIFICIAL COLORS | Yellow 5 Lake, Blue 1 Lake | | | | |